

Lunchtime Gluten Free Menu

Starters

✓ **Fresh Soup of the Day** £5.95

Pork & Bramley Apple Terrine £7.50

wrapped in Parma ham, served with a spiced apricot and gluten free toasts

Tandoori Chicken Skewer £7.75

with coriander yoghurt

Smoked Haddock Risotto £7.25 starter / £13.95 mains

with garden peas and a soft poached egg

✓ **Pear & Cashel Blue Cheese Salad** £6.75

with red and yellow endive, caramelised pecans, watercress and walnut oil

Mains

Pan Roasted Pork Cutlet £14.50

with roasted rosemary and garlic new potatoes, tender stem broccoli and caramelised apple puree

Honey Glazed Confit of Duck £14.50

with savoy cabbage, haricot beans and sautéed new potatoes

'The Birch' Chef's Platter £15.50

Ask for today's selection

Salad

✓ **'The Birch' Caesar Salad** £7.95 starter / £13.95 mains

bacon lardons, garlic chicken, mixed leaves, quail eggs, gluten free croutons, aged parmesan and Caesar dressing

✓ **Superfood Salad** £6.95 starter / £12.95 mains

beets, sweet potato, quinoa, pumpkin seeds, edamame, avocado, pine nuts, pomegranate and citrus dressed rocket

Pasta

made with gluten free pasta and garnished with fresh rocket leaves

✓ **Wild Mushroom & Courgette Fettuccini** £10.95

in a creamy tarragon sauce, finished with crispy basil and aged parmesan

Seafood Linguine £12.95

with Atlantic and King prawns, white wine, garlic and red chilli in a tomato and basil sauce, topped with wild rocket

From the griddle

Steak

Steaks are ordered by the oz (minimum 6 oz). All steaks are served with air dried plum tomato, chargrilled flat mushroom, watercress and choice of hand cut chunky chips or French fries

Fillet of British Beef per oz £3.80

28 day hung British Sirloin per oz £2.95

Home Counties Ribeye Steak per oz £2.85

Fish & more

Included in the price is your choice of 2 items from 'side orders'

Sea Bass Fillet(s) 1= £15.95

with mango salsa & burnt lemon wedge 2= £19.95

Fish of the Day market price

with accompanying sauce

Crevettes x 5 £13.95

Additional crevettes (each) £2.75

✓ **Marinated Haloumi** £12.95

Side orders £3.50 each

- Cheddar, thyme & garlic dauphinoise potatoes
- Hand cut chunky chips with sea salt
- Crisp French fries
- Red cabbage & beetroot slaw
- Steamed market greens in herb & lemon butter
- Cherry tomatoes, pickled red onions, mixed leaf & basil with a citrus dressing

Sauces £2.95

- Creamy green peppercorn & brandy
- Red wine

Our chefs are happy to cater for additional requests, please ask your server for more options.

✓ Suitable for vegetarians

All eggs used at The Birch are certified English Free Range



Evening Gluten Free Menu

Starters

- ✓ **Additional Gluten Free Bread & Olives** (per person) £2.50
- ✓ **Fresh Soup of the Day** £5.95
- ✓ **Grilled Chilli & Herb Marinated Capricorn Goats Cheese** £6.75
with saffron emulsion, air dried cherry tomatoes and baby beetroot
- ✓ **Steamed English Asparagus** £7.95
with poached quail eggs and a pink grapefruit hollandaise
- Trio of "Pinneys" Traditional Oak Smoked Fish** £8.95
with home pickled vegetables, caper berries, shallot and rocket salad

Mains

- Medallions of Pork Tenderloin** £15.95
filled with dried apricots and prunes, served with mashed potatoes, steamed pak choi and cider jus
- Duo of Chicken** £15.95
roasted breast of free range chicken and braised leg coq au vin, served with celeriac puree, young carrots and Parisienne potatoes
- Grilled Fillet of Sea Bream** £17.50
with sautéed potatoes, orange braised chicory and steamed asparagus
- Pan Roasted Breast of Gressingham Duck** £21.00
with summer greens, dauphinoise potatoes and sour cherry jus
- ✓ **Chef's Vegetarian Platter** £11.95
a selection of fresh small dishes. Please ask your server for today's dishes
- Pan Roasted Woburn Venison Steak** £22.95
with sweet potato rosti, shallot puree, baby beetroot, redcurrant and juniper jus
- Roasted Cannon of Lamb** £22.95
with rosemary gratin potatoes, wilted spinach and a pea, mint and leek fricasse

From the griddle

Steak

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28 day hung British Sirloin	per oz	£2.95
Home Counties Ribeye Steak	per oz	£2.85

Fish & more

Included in the price is your choice of 2 items from 'side orders'

Sea Bass Fillet(s)	1=	£15.95
with mango salsa & burnt lemon wedge	2=	£19.95

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Marinated Haloumi	£12.95
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Side orders £3.50 each

- Cheddar, thyme & garlic dauphinoise potatoes
- Hand cut chunky chips with sea salt
- Crisp French fries
- Red cabbage & beetroot slaw
- Steamed market greens in herb & lemon butter
- Cherry tomatoes, pickled red onions, mixed leaf & basil with a citrus dressing

Sauces £2.95

- Creamy green peppercorn & brandy
- Red wine

Desserts

A selection of gluten free desserts available
Artisan Farmhouse Cheese Board

from £6.50
from £8.95

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Sunday Lunch Gluten Free Menu

Starters

✓ **Fresh Soup of the Day** £5.95

Salad of Parma Ham, Cantaloupe Melon & Mozzarella Cheese £7.25
with fresh fig, balsamic syrup and rocket

Pork & Bramley Apple Terrine £7.50

wrapped in Parma ham, served with a spiced apricot and tomato chutney and gluten free toasts

“Pinneys” Traditional Oak Smoked Salmon £8.50

with home pickled vegetables, caper berries, shallot and rocket salad

✓ **Butternut Squash & Sage Risotto** £6.95

finished with rocket mascarpone

Lemon & Herb Crevettes 2= £6.95 3= £8.50

2 or 3 whole crevettes cooked in lemon and herb butter, served with fresh lemon, baby leaves and a tomato and mango salsa

Mains

Sunday Roasts

Loin of Free Range Pork £14.95

with crisp crackling and an apple and vanilla compote

Slow Roasted Leg of British Lamb £14.95

studded with rosemary and garlic

Sirloin of Beef £17.95

Trio of above Meats £18.95

served with suitable accompaniments

All the above roasts are served with crisp roast potatoes, steamed green market vegetables, herb crushed carrots with brown butter and gluten free gravy

Chargrilled Cajun Free Range Chicken Breast £13.95

with a tomato, red onion and pea shoot salad and hand cut chunky chips

Crispy Skinned Seabass Fillet £15.95

with saffron creamed potatoes, wilted spinach and a prawn and caper butter

✓ **Chef's Vegetarian Platter** from £11.95

a selection of fresh small dishes

Confit of Duck £14.50

with braised red cabbage, gratin potato and spiced orange jus

Desserts

‘The Birch’ Soufflé of the Day £7.95

with matching gluten accompaniments

Milk Chocolate Mousse £7.50

with blackberry jelly and clotted cream

Poached Rhubarb & Passion Fruit £6.95

Eton Mess

Raspberry & Vanilla Crème Brûlée £6.95

Selection of premium ice creams and sorbets are available upon request - £1.50 per scoop

Artisan Cheese Board

served with celery and apple salad, grape chutney, gluten free bread and crackers

Platter of 3 Cheeses £8.95

Platter of 4 Cheeses £10.95

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