

√ **Additional Bread & Olives** (per person) £1.50

 $\sqrt{\text{Fresh Soup of the Day}}$ £5.95

Crispy Fishcake(s) £7.95 / £11.95

changed daily, served as a starter or a main, with soft poached egg(s)*and a rocket, parsley, shallot and baby caper salad

√ Creamed Blue Cheese Salad £6.95

with roasted walnuts, celery, fresh apple and baby gem with a redcurrant dressing

Potted Cider Braised Ham with Mustard Seeds

served with ciabatta toasts, charred apple and homemade pickles

Lemon & Herb Crevettes 2 = £6.953 = £8.50

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

Smoked Mackerel Fillet £7.95

with marinated cucumber, beetroot ketchup, fresh beetroot and dill

Heirloom Tomato & Mozzarella Tartlet

with basil puree and curly endive

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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

Spiced Honey Glazed Gammon £13.95

Sirloin of British Beef £17.95

with horseradish and parsley creme fraiche

Trio of above Meats £18.95

choose 3 from the above roast meats, served with suitable accompaniments

All the above are served with Yorkshire Pudding, crisp roast potatoes, steamed green market vegetables, herb crushed carrots with brown butter and a red wine gravy

Chef's Pie of the Day £12.95

with puff pastry top, served with steamed green vegetables and crisp roast potatoes

Pan Fried 7oz Ribeye Steak £18.95

with lemon and herb butter, served with hand cut chunky chips, air dried tomato, marinated flat mushroom, watercress and pickled red onion salad

Crispy Skinned Seabass Fillet £14.95

served with sautéed baby potatoes, fresh shaved fennel, diced tomato, baby shrimp and

√ Chef's Vegetarian Platter from £11.95

a selection of fresh small dishes.

Free Range Chicken Breast & Smoked Bacon Salad £13.95

pan fried chicken breast and chargrilled smoked bacon, served with a salad of baby gem, mixed leaves, spring onions, shaved parmesan and crisp brioche croutons, finished with a honey mustard dressing

Desserts A selection of freshly made desserts available Artisan Farmhouse Cheese Board

from £6.95 from **£8.95**

Our chefs are happy to cater for additional vegetarian requests and individual dietary requirements.

- $\sqrt{}$ Suitable for vegetarians
- * All eggs at The Birch are certified English Free Range

Before ordering, please notify any food or drink allergies/intolerances to your server.

For parties of 8 or more a 10% gratuity will be added which will be distributed equally to all staff on duty



