

# Starters

- ✓ **Additional 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
- Crisp Bolognese & Parmesan Arancini** **£7.50**  
with truffle and Madeira mayonnaise and wild rocket salad
- ✓ **Sautéed Woodland Mushrooms & Spinach** **£6.50**  
in a roasted garlic and parsley cream, served on a toasted English muffin
- Warm White Crab Meat Toastie** **£8.50**  
with baby herb salad and chive oil
- ✓ **Steamed English Asparagus** **£7.95**  
with poached quail eggs and a pink grapefruit hollandaise
- Trio of "Pinneys" Traditional Oak Smoked Fish** **£8.95**  
with toasted rye bread, home pickled vegetables, caper berries, shallot and rocket salad

## Mains

- Medallions of Pork Tenderloin** **£15.95**  
filled with dried apricots and prunes, served with wholegrain mustard creamed 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** from **£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 and a 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

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

<b>Fillet of British Beef</b>	per oz	<b>£3.80</b>
<b>28 day hung British Sirloin</b>	per oz	<b>£2.95</b>
<b>Home Counties Ribeye Steak</b>	per oz	<b>£2.85</b>

### Fish & more

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

<b>Sea Bass Fillet(s)</b>	1 =	<b>£15.95</b>
with mango salsa and burnt lemon wedge	2 =	<b>£19.95</b>
<b>Fish of the Day</b>	market price	
with accompanying sauce		
<b>Crevettes x 5</b>		<b>£13.95</b>

Additional crevettes (each) **£2.75**

✓ **Marinated Chargrilled Halloumi** **£12.95**

## Side orders **£3.50 each**

- 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 salad

## Sauces **£2.95 each**

- Creamy green peppercorn & brandy
- Café de Paris Butter
- Red wine

## Desserts

**A selection of freshly made desserts available** from **£6.50**  
**British and Continental Cheese and Biscuits** from **£8.95**

✓ - Suitable for vegetarians

All eggs used at The Birch are certified English Free Range

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

