Additional Bread & Olives (per person) £2.50

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

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

Pork & Bramley Apple Terrine £7.50 wrapped in Parma ham, served with spiced apricot and tomato chutney and sourdough toasts

"Pinneys" Traditional Oak Smoked Salmon £8.50 with caper berries, shallot and rocket salad and horseradish crème fraîche

Grilled Mackerel on Chargrilled Ciabatta £7.95 with coriander, basil and a pickled onion and chilli salsa

Butternut Squash & Sage Risotto £6.95 V finished with rocket mascarpone

Lemon & Herb Crevettes $2 = \pounds 6.95$ $3 = \pounds 8.50$

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

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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 British Beef £17.95 with horseradish and parsley crème fraîche

Trio of above Meats £18.95

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

in an individual pie dish with puff pastry top, served with steamed green vegetables and crisp roast potatoes

Chargrilled Cajun Free Range Chicken Breast £13.95

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

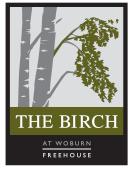
Crispy Skinned Seabass Fillet £15.95 with saffron creamed potatoes, wilted spinach and a prawn and caper butter

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

from £6.50 from £8.95



 $\sqrt{}$ – 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