

# Starters

✓ **Additional Bread & Olives** (per person) **£2.50**

✓ **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**

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, chilli 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 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**

✓ - 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

