

# Starters

✓ **Additional Bread & Olives** (per person) **£2.95**

✓ **Fresh Soup of the Day** **£6.50**

✓ **Pea & Mint Panna Cotta** **£6.50**  
with broad beans and a sesame tuile

**Duck & Chicken Liver Parfait** **£7.50**  
with confit orange and plum marmalade, baby leaf salad and brioche toasts

✓ **Asparagus Spears** **£7.95**  
English asparagus spears with puff pastry parcels, tarragon butter sauce and a soft poached egg

**Duo of Salmon** **£8.50**  
Pimms & orange homecured gravadlax • salmon & crab roulade  
served with potato crumpets, citrus chutney and beetroot jelly

**Chicken & Thyme Croquettes** **£6.95**  
with crispy leeks and lemon hollandaise sauce

✓ **Baked Capricorn Goats Cheese** **£7.25**  
with fresh fig salad, candied walnuts and a honey and herb dressing

**Pan Fried Free Range Chicken Breast** **£15.95**  
with fondant potato, baby corn, French green beans, baby onion and smoked bacon jus

**Duo of Lamb** **£22.95**  
roasted cannon of lamb and slow braised lamb shoulder and chorizo croquettes  
served with shallot puree, braised leeks, roast cherry tomatoes and red wine jus

**Pan Fried Hake Fillet** **£17.50**  
with pea puree, asparagus spears, smoked salmon velouté and saffron creamed potatoes

**Pan Roasted Breast of Barbary Duck** **£21.95**  
with tenderstem broccoli, Parisienne potatoes and a fennel and orange reduction

✓ **Chef's Vegetarian Platter** from **£11.95**  
a selection of fresh small dishes. Please ask your server for today's dishes

**Pan Roasted Woburn Estate Venison Steak** **£23.95**  
with buttered confit turned potatoes, honey glazed baby carrots, beetroot puree, steamed sugar snap peas and a port and berry jus

**Baked Salmon Supreme** **£16.95**  
with crab fishcakes, samphire grass, burnt lemon wedge and a prosecco butter sauce

## Mains

### 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

**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 = **£16.95**  
with mango salsa and burnt lemon wedge 2 = **£20.95**

**Fish of the Day** market price  
with accompanying sauce

**Crevettes x 5** **£14.95**  
Additional crevettes (each) **£3.00**

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

### Side orders **£3.50 each**

- Thyme & garlic dauphinoise potatoes
- Hand cut chunky chips with sea salt
- Crisp French fries, with or without paprika
- Steamed market greens in herb butter
- Mixed tomato salad with frisée & a basil & parsley pesto
- Honey glazed Chantenay carrots
- Garlic & herb champignon mushrooms

### Sauces **£2.95 each**

- Creamy green peppercorn & brandy
- Truffled mushroom & herb cream sauce
- Red wine

## Desserts

A selection of freshly made desserts available  
British and Continental Cheese and Biscuits

from **£6.50**

from **£9.95**

✓ - 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

