

# Starters & Lighter Dishes

✓ <b>Additional Bread &amp; Olives</b> (per person)	<b>£2.95</b>
✓ <b>Fresh Soup of the day</b>	<b>£6.50</b>
<b>Braised Ham Hock Terrine</b>	<b>£7.50</b>
honey baked apple, blue cheese pâté, mustard dressing and sourdough and herb croûtes	
<b>Warm Chicken Salad</b>	<b>£7.95</b>
with fresh raspberries, tarragon croutons and balsamic reduction	
✓ <b>Wild Mushroom &amp; Leek Risotto</b>	<b>£6.95</b>
with parmesan and toasted hazelnuts	
<b>Fishcake of the day</b>	<b>£7.95</b>
with crispy onion stack, wilted spinach and lemon butter sauce	
✓ <b>Spiced Red Onion, Carrot &amp; Butternut Squash Bhaji</b>	<b>£6.50</b>
with mango and lime salsa and rocket salad	

## Pastas

*Gluten-free pasta also available.*

<b>Flambé Prawn Linguine</b>	<b>£13.95</b>
tiger prawns and baby prawns flambéed in brandy and served in a fiery tomato sauce	
✓ <b>Roasted Squash, Sun-Blushed &amp; Cherry Tomato Gnocchi</b>	<b>£10.95</b>
with fresh spinach, sweet basil and parmesan shavings	
✓ <b>Fettuccine alla Campagnola</b>	<b>£12.95</b>
with lemon roast chicken, olives, capers, broccoli and a garlic and tomato sauce	

## Salads

<b>'The Birch' Caesar Salad</b>	<b>£7.95 / £13.95</b>
bacon lardons, garlic chicken, mixed leaves, quail eggs, croutons, aged parmesan and Caesar dressing	
<b>Oriental Style Confit Duck Salad</b>	<b>£13.95</b>
with julienne vegetables and hoisin dressing	
✓ <b>Roquefort Cheese, Apple &amp; Berry Salad</b>	<b>£6.95 / £12.95</b>
with candied pecan nuts and a roast apple and cider dressing	

## Ciabattas from £7.95

Choose from our daily selection of fillings, served with a mixed leaf salad and French fries

# Mains

<b>'The Birch' Chargrilled Fillet Steak Burger</b>	<b>£14.95</b>
in a toasted brioche bun with Woburn smoked bacon, your choice of mature Cheddar or blue cheese, tomato chutney, onion, gherkin and crisp lettuce, served with battered onion rings and a choice of French fries or hand cut chunky chips	
<b>Beer Battered Fillet of Fish</b>	<b>£14.95</b>
sustainable English caught white fish fillet in Freedom lager batter, served with tartare sauce, crushed buttered garden peas, chunky chips and a lemon wedge	
<b>Chicken Breast wrapped in Parma Ham</b>	<b>£14.95</b>
topped with appewood smoked cheese, served with a spring onion, cherry tomato and asparagus risotto	
<b>Pan Fried Pink Peppercorn Crusted Pork Tenderloin</b>	<b>£15.95</b>
with herb polenta, gratinated mozzarella, ginger spiced peach and Madeira jus	
<b>'The Birch' Chef's Platter</b>	<b>£15.95</b>
Please ask for today's selection	
✓ <b>Spiced Chickpea &amp; Sweet Potato Strudel</b>	<b>£12.50</b>
with a fennel, chicory and mixed leaves salad with pomegranate dressing	

## 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>£16.95</b>
with mango salsa and burnt lemon wedge	2 =	<b>£20.95</b>

<b>Fish of the Day</b>	market price
with accompanying sauce	

<b>Crevettes x 5</b>	<b>£14.95</b>
Additional crevettes (each)	<b>£3.00</b>

<b>Marinated Chargrilled Chicken</b>	<b>£14.95</b>
ask for today's marinade	

✓ <b>Marinated Chargrilled Halloumi</b>	<b>£12.95</b>
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## Side orders £3.95 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 from **£6.50**  
**Artisan Farmhouse Cheese Board** 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

