

Starters

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

✓ **Fresh Soup of the day** **£6.50**

Ham Hock, Wholegrain Mustard & Tarragon Terrine **£7.50**

with honey glazed Pink Lady apple and sourdough and herb croûtes

Oriental Style Confit Duck Salad **£7.50**

with julienne vegetables and hoisin dressing

Homecured Pimms & Orange Salmon Gravavlax **£8.25**

with beetroot jelly, citrus crème fraîche and brioche croutons

✓ **Roasted Red Pepper & Feta Cheese Risotto** **£6.95**

with seared cherry tomatoes and basil pesto

Spiced Crab Cakes **£7.95**

with red pepper ketchup and baby leaf salad

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 **£15.95**

studded with rosemary and garlic

Sirloin of British Beef **£17.95**

with horseradish and parsley crème fraîche

Trio of above Meats **£19.95**

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 **£13.95**

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

Free Range Chicken Breast Supreme **£14.95**

stuffed with sun blushed tomatoes and lemon thyme, served with creamed potatoes with truffle oil, basil emulsion and grilled spring onion

Confit Duck Legs **£14.95**

with sautéed Savoy cabbage and roast apple, orange and wine reduction and honey roasted sweet potatoes

✓ **Chef's Vegetarian Platter** from **£11.95**

a selection of 3 fresh small dishes. Please ask your server for today's dishes

Crispy Skinned Sea Bass Fillet **£16.95**

with saffron creamed potatoes, wilted spinach and a prawn and caper butter

Desserts

A selection of freshly made desserts available
Artisan Farmhouse Cheese Board

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

