

# 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 Gravdlax** **£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

