

Lunchtime Gluten Free Menu

Starters

✓ **Fresh Soup of the Day** £6.50

Braised Ham Hock Terrine £7.50

with honey baked apple, blue cheese
pâté and gluten free toasts

Warm Chicken Salad £7.95

with fresh raspberries, gluten free
croutons and balsamic reduction

✓ **Wild Mushroom & Leek Risotto**

£6.95 starter / £12.95 mains
with parmesan and toasted hazelnuts

✓ **Spiced Red Onion, Carrot &
Butternut Squash Bhaji** £6.50

with mango and lime salsa and rocket
salad

Mains

'The Birch' Chargrilled Fillet Steak Burger £14.95

in a toasted gluten free bun with Woburn smoked bacon, your choice of mature Cheddar or blue cheese, tomato chutney, onion, gherkin and crisp lettuce, served with a choice of French fries or hand cut chunky chips

Chicken Breast wrapped in Parma Ham £14.95

topped with applewood smoked cheese, served with spring onion, cherry tomato and asparagus risotto

✓ **'The Birch' Chef's Platter** £15.95

Ask for today's selection

Pan Fried Pink Peppercorn Crusted Pork Tenderloin £15.95

with herb polenta, gratinated mozzarella, ginger spiced peach and Madeira jus

Salad

'The Birch' Caesar Salad £7.95 starter / £13.95 mains

bacon lardons, garlic chicken, mixed leaves, quail eggs, gluten free croutons, aged parmesan and Caesar dressing

Oriental Style Confit Duck Salad £13.95

with julienne vegetables and hoisin dressing

✓ **Roquefort Cheese, Apple & Berry Salad** £6.95 starter / £12.95 mains

with candied pecan nuts and a roast apple and cider dressing

Pasta

made with gluten free pasta

Flambé Prawn Linguine £13.95

tiger prawns and baby prawns flambéed in brandy and served in a fiery tomato sauce

Fettuccine alla Campagnola £12.95

with lemon roast chicken, olives, capers, broccoli and a garlic and tomato sauce

From the griddle

Steak

Steaks are ordered by the oz (minimum 6 oz). All steaks are served with air dried plum tomato, chargrilled flat mushroom, watercress and 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 & 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 Haloumi** **£12.95**

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 frisee & gluten free dressing
- Honey glazed Chantenay carrots
- Garlic & herb champignon mushrooms

Sauces £2.95

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

Our chefs are happy to cater for additional requests, please ask your server for more options.

✓ Suitable for vegetarians

All eggs used at The Birch are certified English Free Range



Evening Gluten Free Menu

Starters

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

✓ **Fresh Soup of the Day** **£6.50**

✓ **Pea & Mint Panna Cotta** **£6.50**
with broad beans

Duck & Chicken Liver **£7.50**

Parfait

with confit orange and plum marmalade, baby leaf salad and gluten free toasts

✓ **Asparagus Spears** **£7.95**
with green asparagus spears, tarragon butter sauce and a soft poached egg

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

Mains

Pan Fried Free Range Chicken Breast **£15.95**

with fondant potatoes, baby corn, French green beans and a baby onion and smoked bacon jus

Pan Fried Hake Fillet **£17.50**

with pea puree, asparagus spears, saffron creamed potatoes and a smoked salmon and parsley butter

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 gluten free 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**

creamed potatoes with crab, samphire grass, burnt lemon wedge and a prosecco butter sauce

From the griddle

Steak

Steaks are ordered by the oz (minimum 6 oz). All steaks are served with air dried plum tomato, chargrilled flat mushroom, watercress and 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 & 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 Haloumi **£12.95**

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 frisee & gluten free dressing
- Honey glazed Chantenay carrots
- Garlic & herb champignon mushrooms

Sauces **£2.95**

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

Desserts

A selection of gluten free desserts available
Artisan Farmhouse Cheese Board

from **£6.50**

from **£9.95**

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Sunday Lunch Gluten Free Menu

Starters

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

✓ **Fresh Soup of the Day** £6.50

Oriental Style Confit Duck £7.50
Salad
with julienne vegetables and hoisin dressing

Homecured Pimms & Orange Salmon Gravavlax £8.25
with beetroot jelly, citrus crème fraiche and gluten free croutons

✓ **Roasted Red Pepper & Feta Cheese Risotto** £6.95
with seared cherry tomatoes

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 fraiche

Trio of above Meats £19.95
served with suitable accompaniments

All the above roasts are served with crisp roast potatoes, steamed green market vegetables, herb crushed carrots with brown butter and gluten free gravy

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 Leg £14.95
with sautéed Savoy cabbage and roast apple, orange and wine reduction and honey roasted sweet potato

Crispy Skinned Seabass Fillet £16.95
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. Please ask your server for today's gluten free selection

Desserts

'The Birch' Soufflé of the Day £7.95
with matching gluten accompaniments

Summer Fruits Pavlova £6.50
with lime, mint and gin salsa

Caramel Poached Banana £6.50
with praline shards and rum syrup

Crème Brûlée of the Day £7.50

Selection of premium ice creams and sorbets are available upon request

2 scoops £3.50

3 scoops £4.95

Artisan Cheese Board
served with celery and apple salad, grape chutney, gluten free bread and crackers

Platter of 3 Cheeses £9.95

Platter of 4 Cheeses £11.95

Our chefs are happy to cater for additional requests, please ask your server for more options.

✓ Suitable for vegetarians. Please note: gelatin may be used in some of our desserts and ice cream, please ask your server for suitable vegetarian desserts

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