

Lunch Menu

Available Tuesday - Saturday
& Bank Holiday Mondays

Starters

Bread & Marinated Vinci Olives (v) (gfa)	£2.95
Homemade Soup of the Day (v) (gfa) with warm bread and herb butter	£6.50
Crispy Squid roasted chorizo, pea puree and leeks chiffonade	£6.95
Oven Roasted Winter Vegetable Risotto (v) (gfa) topped with salted almond flakes	£6.95
Smoked Salmon (gfa) cucumber, dill, spring onion and potato salad, baby leaves, citrus dressing	£8.50
Sautéed Wild & Chestnut Mushrooms (v) in creamy tarragon and confit garlic sauce, served in filo pastry basket	£7.95
Slow Cooked Shin of Beef & Horseradish Croquette with leek puree	£7.95

Baguettes

Choose from our daily selection of fillings in a warm baguette, served with a mixed leaf salad and French fries from **£7.95**

Salads

Confit Pork Belly Salad (gfa) honey roast apple, crackling, julienne vegetables and mustard dressing	£12.95
Free Range Chicken & Mango Salad (gfa) baby leaves, roast garlic and sour cream dressing	£13.95

From the Griddle Steak

Steaks ordered by the ounce (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 (gfa) per oz £3.80	Home Counties Ribeye (gfa) per oz £2.85
28 day hung British Sirloin (gfa) per oz £2.95	

Fish & more

All our fish is delivered fresh each morning. Included in the price is your choice of 2 items from 'Side Orders'

Fish of the Day (gfa) with accompanying sauce	<i>market price</i>	Crispy Skinned Sea Bass Fillet(s) (gfa) 1= £16.95 mango salsa, burnt lemon wedge 2= £20.95
Marinated Chargrilled Halloumi (v) (gfa) £12.95		Crevettes x 5 (gfa) £14.95 Additional crevettes (each) £3.00

v - Suitable for vegetarians gfa - Gluten Free Available. This Dish can be **adapted** to gluten free **when requested**
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

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Mains

'The Birch' Chargrilled Fillet Steak Burger	£14.95
in a toasted brioche bun with Woburn smoked bacon, 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	
Beer Battered Fillet of Fish	£14.95
sustainable English caught cod or haddock fillet in Freedom lager batter, tartare sauce, crushed buttered garden peas, hand cut chunky chips and lemon wedge	
Chef's Vegetarian Platter (v) (gfa)	£13.95
a selection of 3 fresh small dishes. Please ask your server for today's dishes	
Fresh Mussels (gfa)	£13.95
cooked in homemade sauce of the day, served with garlic bread	
Roasted Free Range Chicken Supreme (gfa)	£14.95
sautéed mushrooms, shallot puree, parmentier potatoes, rocket leaves and rich chicken jus	
Pan Fried Woburn Estate Venison Steak (gfa)	£22.95
roast beetroot and shallots, parsley tossed Parisienne potatoes, honey glazed baby carrots and port wine jus	
Poached Haddock Fillet (gfa)	£15.95
rosemary crushed baby potatoes, wilted spinach, soft poached egg and lemon dressing	
Pasta Dish of the Day	£13.95
fresh cooked pasta in a tasty sauce. Please ask for today's dish (v) (gfa) - Gluten free pasta and vegetarian option available upon request	

Side Orders **£3.95 each**

- Triple cooked chunky chips (v) (gfa)
- French fries (v) (gfa)
- Cheddar thyme & garlic dauphinoise (v) (gfa)
- Steamed market vegetables (v) (gfa) (gfa)
- Rocket, pear & parmesan salad with balsamic dressing (v)
- Tomatoes, leaves, pickled red onion & Citrus (v) (gfa)
- Roast beetroot, horseradish & chilli (v) (gfa)

Sauces **£2.95 each**

- Creamy green peppercorn & brandy (v)
- Creamy mushrooms, white wine & confit garlic (v)
- Red wine jus



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