December Menu

Smoked Salmon & Trout Pate ^{gf} £8.50 with brown bread	 ✓ Mushroom & Roast Walnut £6.95 Arancini ^{gf df} wilted spinach, rocket and parmesan ✓ Breaded Halloumi Sticks £7.50 crispy basil and spiced tomato dip Pork, Chorizo & Parma £7.95 brown bread, baby leaves and honey roast apple 					
Slow Cooked Lamb Shank £18.95 steamed market greens, herb creamed potatoes and red wine jus ✓ 'The Birch' Nut Roast ^{gf df} £13.95 sweet potato fries, carrot and sage crush, steamed market vegetables and vegetarian gravy Braised Rump of Beef £18.95 buttered green beans, baby carrots and truffled mash potatoes Confit Duck Leg £16.95 cheddar and thyme dauphinoise potatoes, steamed green vegetables, honey and wine jus Pan Roasted Free Range Chicken Supreme £15.95 wilted spinach and mushrooms, parma ham and chicken jus Crispy Skinned Sea Bass Fillet £16.95 prawn, parsley and capper butter, tenderstem broccoli, saffron fondant potatoes						
From the griddle Most griddle dishes can be adapted for gluten/dairy intolerance Steak Steaks ordered by the oz (minimum 6oz). All steaks are served a dried plum tomato, chargrilled flat mushroom, watercress and a of hand cut chunky chips or French fries	• French fries					

 Triple cooked chunky chips Steamed market vegetables

dressing

Sauces £2.95 each

Rocket, pear & parmesan salad with balsamic

Tomatoes, leaves, pickled red onion & citrus

 Red Wine Sauce
 Green Peppercorn & Brandy Creamy mushroom, white wine & confit garlic

Roast beetroot, horseradish & chilli

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of hand cut chunky chips or French fries.	
Home Counties Ribeye	per oz £2.85
28 day hung British Sirloin	per oz £2.95
Fillet of British Beef	per oz £3.80
Fish & more	
Included in the price is your choice of 2 items	s from 'Side orders'
Fillet(s) of Sea Bass	1 fillet £16.95
	2 fillets £20.95
Fish of the Day	market price

market price 'ish of the Day **Crevettes x 5** £14.95 additional crevettes (each) £3.00 **Marinated Chargrilled Halloumi** £12.95

Lunchtime Only

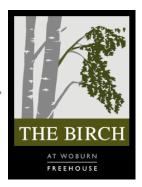
Baguettes from £7.95 served with a mixed leaf salad and French fries

Beer Battered Fish of the Day ^{df} £14.95 served with tartare sauce, crushed buttered garden peas, chunky chips and a wedge of lemon

Pie of the Day £13.95

with steamed market vegetables and hand cut chips

Our chefs are happy to cater for additional vegetarian requests and individual dietary requirements ^{df} This dish can be adapted to Dairy Free $\sqrt{}$ Suitable for vegetarians $\mathbf{^{gf}}$ This dish can be adapted to Gluten Free All eggs used at The Birch are certified British free range Before ordering, please notify any food or drink allergies/intolerances to your server A 10% gratuity will be added to your bill which will be distributed equally to all staff on duty



Desserts

Milk Chocolate & Orange Liqueur £

Mousse with shredded crepe

Apple & Walnut Crumble £

with cinnamon ice cream

Vanilla Cheesecake £

with mandarin puree and passionfruit jelly

Christmas Eton Mess £

with poached pear, spiced roast pumpkin puree, meringue, cream and mulled wine syrup

Lime & Ginger Tart £

with blood orange sorbet and crystallised lemon zest

Chocolate & Hazelnut Brownie £ with praline shards and crème caramel ice cream

Selection of premium Ice Creams and Sorbets available upon request at the price of £1.50 per scoop

Artisan Cheese Board ^{gf}

selection of 3 British Artisan made cheese served with celery salad, fresh fruit, grape compote, crackers and almond toasts

Platter of 3 Cheeses £9.95 Platter of 4 Cheeses £11.95

Dessert Wines

Château Mingets Bordeaux France 2013	¹ / ₂ bottle £24.00	glass (125 ml) £8.15
Late Harvest Sauvignon La Playa 2016	¹ / ₂ bottle £22.50	glass (125 ml) £7.50
Moscatel Mira La Mar Jerez Sherry Spain	¹ / ₂ bottle £22.50	glass (125 ml) £7.50
Botrytis Reisling Wairau New Zealand 2016	¹ / ₂ bottle £24.00	

Brandy

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U	Château Mingets Bordeaux France
	Late Harvest Sauvignon La Playa
5	Moscatel Mira La Mar Jerez Sher
ra	Botrytis Reisling Wairau New Zealar
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	Brandy
eve	Janneau XO
	Courvoisier VS
U	Courvoisier VSOP
	Courvoisier XO
	Remy Martin VSOP
	Remy Martin XO
8	Calvados Louis de Lauriston
S	Port
U	Taylors LBV 2012
Ğ	Taylors Chip Dry

Port

Taylors LBV 2012 **Taylors Chip Dry** Quinta De Vargellas 2002

¹/₂ bottle **£24.50** oversize glass (100 ml) **£6.90** oversize glass (100 ml) **£6.90** oversize glass (100 ml) **£10.90**

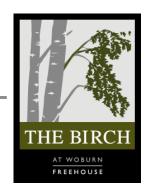
Coffee Aw	Award winning Lavazza Coffee					
Americano	£2.60	Café-Latte	£2.80	Macchiato	£2.80	
Double Americano	£2.80	Espresso single	£2.50	Liqueur Coffees	£6.95	
Cappuccino	£2.80	Espresso double	£2.80			

All coffees can be served decaffeinated

Tea all at **£2.40 Award winning Tea-Pigs**

English Breakfast Lemon & Ginger Mao Feng Green Tea **Camomile Flowers**

Darjeeling Earl Grey Peppermint Leaves Liquorice & Peppermint Super Fruit



(25 ml) **£7.00** (25 ml) £3.60 (25 ml) **£4.50** (25 ml) **£9.50** (25 ml) **£4.50** (25 ml) £11.20 (25 ml) **£11.10**

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