## December Menu

<b>Smoked Salmon &amp; Trout Pate</b> <sup>gf</sup> £8.50 with brown bread	<ul> <li>✓ Mushroom &amp; Roast Walnut £6.95 Arancini <sup>gf df</sup> wilted spinach, rocket and parmesan</li> <li>✓ Breaded Halloumi Sticks £7.50 crispy basil and spiced tomato dip</li> <li>Pork, Chorizo &amp; Parma £7.95 brown bread, baby leaves and honey roast apple</li> </ul>					
Slow Cooked Lamb Shank £18.95         steamed market greens, herb creamed potatoes and red wine jus         ✓ 'The Birch' Nut Roast <sup>gf df</sup> £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						
<b>From the griddle</b> Most griddle dishes can be adapted for gluten/dairy intolerance <b>Steak</b> 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 <b>£2.85</b>
28 day hung British Sirloin	per oz <b>£2.95</b>
<b>Fillet of British Beef</b>	per oz <b>£3.80</b>
Fish & more	
Included in the price is your choice of 2 items	s from 'Side orders'
Fillet(s) of Sea Bass	1 fillet <b>£16.95</b>
	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**

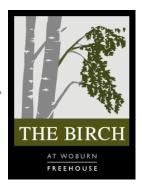
Baguettes from £7.95 served with a mixed leaf salad and French fries

Beer Battered Fish of the Day <sup>df</sup> £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 <sup>df</sup> 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 <sup>gf</sup>

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	<sup>1</sup> / <sub>2</sub> bottle <b>£24.00</b>	glass (125 ml) <b>£8.15</b>
Late Harvest Sauvignon La Playa 2016	<sup>1</sup> / <sub>2</sub> bottle <b>£22.50</b>	glass (125 ml) <b>£7.50</b>
Moscatel Mira La Mar Jerez Sherry Spain	<sup>1</sup> / <sub>2</sub> bottle <b>£22.50</b>	glass (125 ml) <b>£7.50</b>
Botrytis Reisling Wairau New Zealand 2016	<sup>1</sup> / <sub>2</sub> bottle <b>£24.00</b>	

#### **Brandy**

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<b>U</b>	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
	<b>Courvoisier VS</b>
<b>U</b>	<b>Courvoisier VSOP</b>
	Courvoisier XO
	Remy Martin VSOP
	Remy Martin XO
8	<b>Calvados</b> Louis de Lauriston
S	Port
<b>U</b>	Taylors LBV 2012
Ğ	Taylors Chip Dry

#### Port

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

### <sup>1</sup>/<sub>2</sub> bottle **£24.50** oversize glass (100 ml) **£6.90** oversize glass (100 ml) **£6.90** oversize glass (100 ml) **£10.90**

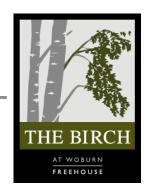
Coffee Aw	Award winning Lavazza Coffee					
Americano	£2.60	Café-Latte	£2.80	Macchiato	£2.80	
Double Americano	£2.80	Espresso single	£2.50	Liqueur Coffees	£6.95	
Cappuccino	£2.80	Espresso double	£2.80			

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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