

December Menu

Starters

✓ **Fresh Soup of the Day** ^{gf df} £6.50

Smoked Salmon & Trout Pate ^{gf} £8.50
with brown bread

Slow Cooked Shin of Beef £8.95
Croquettes

rich red wine jus, squash puree and fresh herbs

✓ **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

Mains

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 intolerances ^{gf df}

Steak

Steaks ordered by the oz (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.

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 from 'Side orders'

Fillet(s) of Sea Bass 1 fillet £16.95

2 fillets £20.95

Fish of the Day market price

Crevettes x 5 £14.95

additional crevettes (each) £3.00

Marinated Chargrilled Halloumi £12.95

Side orders £3.95 each

Most side orders can be adapted for gluten/dairy intolerances ^{gf df}

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

Sauces £2.95 each

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

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

✓ Suitable for vegetarians ^{gf} This dish can be adapted to Gluten Free ^{df} This dish can be adapted to Dairy 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

Wines & Beverages

Dessert Wines

Château Mingets Bordeaux France 2013	½ bottle	£24.00	glass (125 ml)	£8.15
Late Harvest Sauvignon La Playa 2016	½ bottle	£22.50	glass (125 ml)	£7.50
Moscatel Mira La Mar Jerez Sherry Spain	½ bottle	£22.50	glass (125 ml)	£7.50
Botrytis Reisling Wairau New Zealand 2016	½ bottle	£24.00		

Brandy

Janneau XO	(25 ml)	£7.00
Courvoisier VS	(25 ml)	£3.60
Courvoisier VSOP	(25 ml)	£4.50
Courvoisier XO	(25 ml)	£9.50
Remy Martin VSOP	(25 ml)	£4.50
Remy Martin XO	(25 ml)	£11.20
Calvados Louis de Lauriston	(25 ml)	£11.10

Port

Taylor's LBV 2012	½ bottle	£24.50	oversize glass (100 ml)	£6.90
Taylor's Chip Dry			oversize glass (100 ml)	£6.90
Quinta De Vargellas 2002			oversize glass (100 ml)	£10.90

Coffee

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	Darjeeling Earl Grey
Lemon & Ginger	Peppermint Leaves
Mao Feng Green Tea	Liquorice & Peppermint
Camomile Flowers	Super Fruit

Our chefs are happy to cater for additional vegetarian requests and individual dietary requirements

^{gf} This dish can be adapted to Gluten Free ^{df} This dish can be adapted to Dairy 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

