

Lunch Menu

Available Tuesday - Saturday
& Bank Holiday Mondays

Starters

- Bread & Marinated Vinci Olives (v) (gfa)** £3.25
- Homemade Soup of the Day (v) (gfa)** £6.50
with warm bread and herb butter
- Smoked Trout & Mackerel Rilette** £7.95
avocado, capers, lime and herb croutons
🍷 Torrontes ES Vino Mendoza, Uruguay
- Vegetarian Risotto of the Day (v) (gfa)** £6.95
please ask for today's dish
- Parma Ham & Celeriac Remoulade (gfa)** £7.50
rocket leaves and parmesan
🍷 Dry Furmint T, Chateau Pajzos, Hungary
- Baked Field Mushroom (v) (gfa)** £7.95
topped with roast Mediterranean vegetables and pan fried Halloumi
🍷 Pinot Grigio, Boira, Organic, Italy
- Warm Goat's Cheese (v) (gfa)** £7.50
Heirloom tomatoes, baby spinach, crispy basil and olive oil
🍷 Camel Valley Bacchus, Cornwall, England

Salads

- Chargrilled Free Range Chicken Salad** £14.95
smoked bacon, baby corn, mango, baby leaves, honey and mustard dressing
🍷 Paulett's Riesling, Clare Valley, Australia
- Wholefood Salad** £9.50
wild rice, quinoa, lentils, avocado, broccoli, spinach and seeds, finished with a lemongrass and ginger dressing
🍷 Rogers & Rufus Grenache Rosé, Barossa, Australia
- Add: Chargrilled Chicken Breast £4.95 • Baked Goat's Cheese (v) £4.95
Pan Fried Halloumi (v) £4.95 • Soy & Ginger Marinated Beef Fillet Strips £6.50*

Baguettes

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

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 **£2.95**
28 day hung British Sirloin (gfa) per oz **£3.00**

Fish & more

Included in the price is your choice of 2 items from 'Side Orders'

- Fish of the Day (gfa)** *market* **Crispy Skinned Sea Bass Fillet(s) (gfa)** 1= **£16.95**
with accompanying sauce *price* 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**

🍷 🍺 - suggested wine or beer/cider pairing to compliment the dish

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 Steak Burger** **£14.95**
in a toasted brioche bun with Woburn smoked bacon, mature Cheddar or blue cheese, tomato relish, gherkins and crisp lettuce, served with battered onion rings and a choice of French fries or hand cut chunky chips
🍷 Tannat Chimichurri Reserva, Uruguay
- Beer Battered Fillet of Fish** **£14.95**
sustainable English caught cod or haddock fillet in Freedom lager batter, tartare sauce, crushed buttered garden peas and hand cut chunky chips
🍷 Dry Furmint T, Chateau Pajzos, Hungary
- Chef's Vegetarian Platter (v) (gfa)** **£13.95**
a selection of 3 fresh small dishes. Please ask your server for today's dishes
- Pan Roasted Bedfordshire Pork Tenderloin (gfa)** **£15.95**
creamed potatoes with basil, fine green beans, Chantenay carrots and a lychee and ginger cream
🍷 Merlot Marselan, Biodynamic, Terra Futura, France
- Pie of the Day (gfa)** **£14.95**
in an individual pie dish with a puff pastry top, served with buttered seasonal vegetables and hand cut chunky chips
🍷 Camden Hells Lager
- Woburn Estate Venison Rump (gfa)** **£22.95**
cooked pink, served with a redcurrant reduction and your choice of 2 sides
🍷 Graciano Cabernet Sauvignon, Organic Biodynamic, Spain
- Confit Gressingham Duck Leg (gfa)** **£14.95**
warm pea salad with wild mushrooms, crispy parmentier potatoes, port and berry jus
🍷 Malbec Potager du Sud, Languedoc, France
- 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)
- Mature Cheddar & thyme dauphinoise (v) (gfa)
- Buttered new potatoes with parsley (v)
- Homemade slaw (v)
- French beans, lemon butter & toasted flaked almonds (v)
- Steamed green market vegetables (v) (gfa)
- Dressed house salad (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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