

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
- Pork, Apple & Sage Scotch Egg** £7.50
homemade tomato and thyme ketchup, tomato confit and watercress salad
🍷 Sauvignon Blanc, Wairau River, Marlborough, New Zealand
- Vegetarian Risotto of the Day (v) (gfa)** £6.95
please ask for today's dish
- Poached Salmon Quenelle** £7.95
salad of rocket and homemade pickled vegetables and tarragon crème fraiche
🍷 Pinot Noir Rosé, Loire Valley, France
- 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

- Warm Chicken Salad** £14.95
marinated free range chicken breast with butternut squash, kale, pine nuts, roasted carrots and tahini dressing
🍷 Camel Valley Bacchus, Cornwall, England
- Warm Beetroot, Chorizo & Pear Salad (gfa)** £9.50
with almond, quince paste and sherry vinegar
🍷 Pinot Noir, Lorgénil, Pays d'Oc, France

Ciabattas

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

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 **£2.95**
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 price* **Crispy Skinned Sea Bass Fillet(s) (gfa)** 1= **£16.95**
with accompanying sauce 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
🍷 Malbec Potager du Sud, Languedoc, France
- Beer Battered Fillet of Fish** **£14.95**
sustainable English caught cod/haddock fillet in beer batter, tartare sauce, crushed buttered garden peas and hand cut chunky chips
🍷 Sauvignon Blanc Wairau River, Marlborough, New Zealand
- Chef's Vegetarian Platter (v) (gfa)** **£13.95**
a selection of 3 fresh small dishes. Please ask your server for today's dishes
- Confit Pork Belly (gfa)** **£15.95**
creamed potatoes with sage, honey roast apples, braised leeks and Chantenay carrots
🍷 Merlot Tulbagh Winery, Tulbagh, South Africa
- 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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