

Sunday Lunch Menu

Food served from 12pm to 5pm

Starters

Bread & Marinated Vinci Olives (v)	£3.25
Homemade Soup of the Day (v) (gfa) with warm bread and herb butter	£6.50
Confit Duck Rilette plum sauce, julienne of vegetables, sesame seeds and toasted bread  <i>Riesling Paulett, Clare Valley, Australia</i>	£7.95
Wild Mushroom & Blue Cheese Risotto (v) (gfa) rocket leaf, shallot and balsamic salad finished with parmesan shavings  <i>Torrontes ES Vino Mendoza, Uruguay</i>	£6.95
Pan Fried Beef Strips (gfa)  Mediterranean vegetable stack, cauliflower puree and chilli oil  <i>Malbec Potager du Sud, Languedoc, France</i>	£8.50
Warm Capricorn Goat's Cheese (v) in a filo pastry basket, with tossed pine nuts, marinated chargrilled courgette and balsamic glaze  <i>Sauvignon Blanc Wairau River, Marlborough, New Zealand</i>	£6.50
Smoked Mackerel (gfa)  baby leaf salad and an orange, black olive and parsley salsa  <i>Sauvignon Blanc Wairau River, Marlborough, New Zealand</i>	£7.50
Fish Cake  poached egg, hollandaise sauce and a caper and shallot salad <i>Sauvignon Blanc, La Playa, Curico Valley, Chile</i>	£7.95

Children's Sunday Lunch

For 10 years and under.

Please note that some dishes from the main Sunday menu are also available in smaller portions.

Starters

Mozzarella Sticks (v) with sweet tomato salsa	£2.95	Kids Crudités toasts, carrots and cucumber batons with sweet tomato salsa	£2.95
Garlic Ciabatta (v)	£2.50		

Mains

Traditional Roast choose from roast beef, lamb or pork, served with all the trimmings	£9.95	Macaroni Cheese (v)	£4.95
		Woburn Sausages in a Bun side salad and French fries	£6.95

  - 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

Sunday Lunch Menu

Food served from 12pm to 5pm

Traditional Sunday Roasts

All roasts are served with Yorkshire pudding, crisp roast potatoes, honey roast parsnips, steamed market vegetables, cauliflower cheese, herb crushed carrots with brown butter and a red wine gravy
(excluding 'The Birch' Nut Roast)

Roast Free Range Chicken Breast Supreme (gfa) <i>🍷 Sauvignon Blanc, La Playa, Curico Valley, Chile</i>	£14.95
Loin of Free Range Pork (gfa) with crisp crackling and apple ketchup <i>🍷 Cabernet Merlot Cuvee Chapelle, Pays d'Oc, France</i>	£14.95
Slow Roasted Leg of British Lamb (gfa) rubbed with rosemary and confit garlic <i>🍷 Pinot Noir, Lorgery, Pays d'Oc, France</i>	£15.95
Sirloin of British Beef (gfa) with herbs and wholegrain mustard <i>🍷 Graciano Cabernet Sauvignon, Biodynamic, La Mancha, Spain</i>	£17.95
Trio of above Meats (gfa) served with suitable accompaniments	£19.95
'The Birch' Nut Roast (v) with steamed market vegetables, cauliflower cheese, herb crushed carrots, crisp roast potatoes, honey roast parsnips and vegetarian gravy	£12.95

Mains

Chef's Pie of the Day in an individual pie dish with puff pastry top, served with steamed green vegetables and crisp roast potatoes <i>🍷 Camden Hells Lager</i>	£13.95
Pan Fried 7oz Ribeye Steak (gfa) with peppercorn sauce, sweet potato fries, baked flat mushroom and watercress salad <i>🍷 Rioja Crianza, Fincas de Azabache Rioja, Spain</i>	£19.95
Confit Duck Leg chorizo and pea fricassee, new potatoes and rich wine jus <i>🍷 Merlot Marselan, Biodynamic, Terra Futura, France</i>	£14.95
Chef's Vegetarian Platter (v) (gfa) a selection of 3 fresh small dishes. Please ask your server for today's dishes	£13.95
Crispy Skinned Sea Bass Fillet (gfa) capers, artichoke puree, rosemary crushed new potatoes, steamed market greens, lemon and parsley butter <i>🍷 Sauvignon Blanc Wairau River, Marlborough, New Zealand</i>	£16.95
Mediterranean Vegetable Risotto (v) (gfa) finished with pine nuts, crispy basil and parmesan shavings <i>🍷 Pinot Grigio, Boira, Organic, Italy</i>	£13.95



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