



December Menu

Available Monday - Saturday Lunchtime & Evening



Starters

Fresh Soup of the Day (v) (gfa) served with warm baker's bread	£6.50	Beer Battered Halloumi (v) potato crisps, pea puree and homemade pickled onions	£7.50
Chicken, Ham Hock & Hazelnut Terrine (gfa) rocket leaves and dill mayonnaise	£7.95	Confit Duck Rilette spiced pear chutney, brioche, mixed leaves and orange dressing	£7.95
Lemon & Herb Crevettes (gfa) 2 or 3 whole crevettes cooked in lemon and herb butter, served with fresh lemon, baby leaves and a tomato, chilli and mango salsa	2= £6.95 3= £8.50	Baked Field Mushroom (v) topped with Mediterranean vegetables, pesto and honey glazed goats cheese	£7.95

Mains

Pan Fried Chicken Supreme (gfa) stuffed with brie and wrapped in smoked bacon, served with a tomato, potato and basil casserole	£15.95
Slow Cooked Lamb Shank (gfa) confit garlic mash potatoes, steamed market vegetables and red wine jus	£18.95
'The Birch' Homemade Nut Roast (v) (gfa) steamed market vegetables, roast potatoes and vegetarian gravy	£13.95
Confit Pork Belly sage crushed new potatoes, confit garlic green beans, salt baked carrots, cider and mustard sauce	£16.95
Crispy Skinned Sea Bass Fillet (gfa) capers and dill crushed new potatoes, tenderstem broccoli and lemon beurre blanc	£16.95
Rump of Venison dauphinoise potatoes, steamed market greens, sweet and spiced carrot puree and redcurrant dressing	£23.95

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
28 day hung British Sirloin (gfa)	per oz	£3.00
Home Counties Ribeye (gfa)	per oz	£2.95

Fish & more

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

Fish of the Day (gfa) with accompanying sauce	market price
Marinated Chargrilled Halloumi (v) (gfa)	£12.95
Crevettes x 5 (gfa)	£14.95
Additional crevettes (each)	£3.00

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)
- Steamed green market vegetables (v) (gfa)
- Dressed house salad (v) (gfa)

Sauces £3.25 each

- Creamy green peppercorn & brandy (v)
- Creamy mushrooms, white wine & confit garlic (v)
- Red wine jus

Lunchtime Only

Ciabattas Choose from our daily selection of fillings, served with a mixed leaf salad and french fries	from	£7.95
Beer Battered Fillet of Fish sustainable English caught cod/haddock fillet in beer batter, tartare sauce, crushed buttered garden peas and hand cut chunky chips		£14.95
Pie of the Day (gfa) in an individual pie dish with a puff pastry top, served with buttered seasonal vegetables and hand cut chunky chips		£14.95



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. A 10% gratuity will be added which will be distributed equally to all staff on duty



Dessert Menu

Available Monday - Saturday Lunchtime & Evening, Sunday Lunch



Homemade Desserts

Traditional Christmas Pudding (v) (gfa) brandy crème Anglaise	£6.95	Raspberry & White Chocolate Cheesecake (v) with a ginger biscuit base, served with pink peppercorn and apricot compote, raspberry jelly	£7.95
Spiced Plum, Blackberry & Apple Crumble (v) vanilla ice cream	£6.95	Winter Eton Mess (v) (gfa) with pumpkin puree, port poached pears and crushed pistachios	£7.25
Salted Caramel Pot (v) (gfa) vanilla panna cotta and cinnamon spiced popcorn	£7.50	Artisan Cheese Board (v) (gfa) British artisan cheeses, served with a selection of biscuits, celery, grapes, apple and homemade fruit chutney	
Pecan & Cranberry Cake (v) spiced rum crème Anglaise, rum and raisin ice cream	£7.50	<i>Platter of 3 Cheeses £9.95 Platter of 4 Cheeses £11.95</i>	
Dark Chocolate & Cappuccino Tart (v) whipped double cream and milk chocolate shavings	£7.95	Selection of quality ice creams & sorbets available upon request <i>2 scoops £3.50 3 scoops £4.95</i>	

(v) - Please note: gelatin may be used in some of our ice creams.
Ask your server for suitable vegetarian options

Dessert Wine

Chateau Mingets Sauternes France 2014	<i>½ bottle</i> £24.50	<i>glass (125 ml)</i> £8.30
Late Harvest Sauvignon La Playa 2016	<i>½ bottle</i> £23.00	<i>glass (125 ml)</i> £7.80
Moscatel Mira La Mar Jerez Sherry Spain	<i>½ bottle</i> £23.00	<i>glass (125 ml)</i> £7.80
Botrytis Riesling Wairau New Zealand 2019	<i>½ bottle</i> £24.50	

Port

Taylors LBV 2013	<i>½ bottle</i> £24.50	<i>oversize glass (100ml)</i> £7.00
Taylors Chip Dry		<i>oversize glass (100ml)</i> £7.00
Quinta De Vargellas 2004		<i>oversize glass (100ml)</i> £11.90

Brandy

Courvoisier VS	<i>glass (25ml)</i> £3.70	Remy Martin XO	<i>glass (25ml)</i> £11.30
Courvoisier VSOP	<i>glass (25ml)</i> £4.60	Janneau XO	<i>glass (25ml)</i> £7.00
Courvoisier XO	<i>glass (25ml)</i> £9.60	Calvados	<i>glass (25ml)</i> £11.10
Remy Martin VSOP	<i>glass (25ml)</i> £4.60	1990 Louis de Lauriston	

Coffee

Premium Lavazza Tierra-Superior

Americano	£2.70	Cappuccino	£2.90	Espresso - single	£2.60	Macchiato	£2.90
Double Americano	£2.90	Café-Latte	£2.90	Espresso - double	£2.90	Liqueur Coffee	£7.10

Tea

Award winning Tea-Pigs

English Breakfast	Earl Grey Extra Strong	Peppermint Leaves	Mao Feng Green Tea
Organic Rooibos	Chamomile Flowers	Super Fruit	Jasmin Pearls

all £2.60

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