

Lunchtime & Evening

Food served from 12pm - 2.30pm, 6pm - 9.30pm

Starters

Homemade Soup of the Day (v) (gfa) with warm bread and herb butter	£6.50
Goat's Cheese Arancini (v) beetroot puree and dressed rocket leaves	£7.95
Moules of the Day (gf) warm baguette	£8.50
Smoked Chicken Salad walnuts, raspberries and sherry vinegar dressing	£7.95
Baked Creamy Garlic Mushrooms (v) (gf) in béchamel sauce, with ciabatta slices	£6.95
Homemade Pork & Apple Scotch Egg red pepper ketchup	£8.95
Chicken Liver Parfait grape chutney and brioche toasts	£7.50
Smoked Paprika Whitebait herb aioli and crispy potato julienne	£6.95

Mains

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	£15.95
'The Birch' Chargrilled Steak Burger in a toasted brioche bun with Woburn smoked bacon, mature Cheddar <i>or</i> blue cheese, tomato relish, gherkins and crisp lettuce, served with battered onion rings and a choice of French fries or hand cut chunky chips	£15.95
Grilled Swordfish Steak fondant potato, French beans and a white wine, prawn and cream sauce	£20.95
Pan Fried Chicken Breast chorizo, asparagus and mushroom gnocchi in a tarragon cream	£15.95
Crispy Skinned Sea Bass Fillet(s) (gf) sautéed new potatoes, tenderstem broccoli and burnt lemon	1 fillet £17.95 2 fillets £21.95
Braised Rolled Pork Belly buttered mash potato, sautéed hispi cabbage and a cider, bacon and mustard cream	£18.95
Mediterranean Vegetable Risotto (v) (gf)	£13.95
8oz Sirloin Steak hand cut chunky chips, grilled tomato, mushroom and garden peas	£25.00



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Desserts

'The Birch' Soufflé of the Day (gfa) with matching accompaniments	£7.95
Italian Meringue Lemon Tart (v)	£5.50
Raspberry & White Chocolate Cheesecake (v)	£7.95
Vanilla Crème Brûlée (gfa) homemade shortbread biscuits	£7.95

Ice Creams & Sorbets

a selection of premium ice creams & sorbets are available upon request (gfa)
v - Please ask for suitable vegetarian options

2 scoops **£3.50** 3 scoops **£4.95**

Artisan Cheese Board

a selection of artisan made cheese, served with homemade chutney, celery,
grapes, cheese biscuits and crackers (v) (gfa)

Platter of 3 Cheeses **£9.95**
Platter of 4 Cheeses **£11.95**

Coffee

Premium Lavazza Tierra-Superior

Americano	£2.80	Café-Latte	£2.95	Macchiato	£2.95
Double Americano	£2.95	Espresso - single	£2.70	Liqueur Coffee	£7.95
Cappuccino	£2.95	Espresso - double	£2.95		

Tea

Award winning Tea-Pigs

English Breakfast	Darjeeling Earl Grey	Peppermint Leaves
Lemon & Ginger	Chamomile Flowers	Super Fruit
Mao Feng Green Tea	Liquorice & Peppermint	<i>all £2.60</i>

v - Suitable for vegetarians gf- Gluten free

gfa - Gluten Free Available. This Dish can be **adapted** to gluten free *when requested*