

# Sunday Lunch Menu

Food served from 12pm to 5pm

## Starters

<b>Bread &amp; Marinated Vinci Olives (v) (gfa)</b>	<b>£3.25</b>
<b>Homemade Soup of the Day (v) (gfa)</b> with warm bread and herb butter	<b>£6.50</b>
<b>Goat's Cheese Arancini (v)</b> beetroot puree and dressed rocket leaves	<b>£7.95</b>
<b>Baked Creamy Garlic Mushrooms (v) (gf)</b> in béchamel sauce, with ciabatta slices	<b>£6.95</b>
<b>Homemade Pork &amp; Apple Scotch Egg</b> red pepper ketchup	<b>£8.95</b>
<b>Chicken Liver Parfait</b> grape chutney and brioche toasts	<b>£7.95</b>
<b>Smoked Paprika Whitebait</b> herb aioli and crispy potato julienne	<b>£6.95</b>

## 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**)

<b>Roast Sirloin of British Beef (gfa)</b> with herbs and wholegrain mustard	<b>£18.95</b>
<b>Slow Roasted Leg of British Lamb (gfa)</b> rubbed with rosemary and confit garlic	<b>£16.95</b>
<b>Roast Pork (gfa)</b> crackling and apple sauce	<b>£15.95</b>
<b>Trio of above Meats (gfa)</b> served with suitable accompaniments	<b>£20.95</b>
<b>'The Birch' Nut Roast (v)</b> with steamed market vegetables, cauliflower cheese, herb crushed carrots, crisp roast potatoes, honey roast parsnips and vegetarian gravy	<b>£13.95</b>
<b>Kid's Roast</b> choose from roast beef, lamb or pork, served with all the trimmings	<b>£9.95</b>

## Mains

<b>Grilled Swordfish Steak</b> fondant potato, French beans and a white wine, prawn and cream sauce	<b>£20.95</b>
<b>Pan Fried Chicken Breast</b> chorizo, asparagus and mushroom gnocchi in a tarragon cream	<b>£15.95</b>
<b>Crispy Skinned Sea Bass Fillet(s) (gf)</b> sautéed new potatoes, tenderstem broccoli and burnt lemon	1 fillet <b>£17.95</b> 2 fillets <b>£21.95</b>



v - Suitable for vegetarians gf- Gluten free

**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 discretionary 10% gratuity will be added to your final bill which will be distributed equally to all staff on duty.

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## Desserts

<b>'The Birch' Soufflé of the Day</b> (gfa) with matching accompaniments	<b>£7.95</b>
<b>Apple &amp; Fruits of the Forest Crumble</b> (v) with a choice of either custard or vanilla ice cream	<b>£6.95</b>
<b>White &amp; Dark Chocolate Brownie</b> dark chocolate sauce and vanilla ice cream	<b>£7.50</b>
<b>Raspberry &amp; White Chocolate Cheesecake</b> (v)	<b>£7.95</b>
<b>Vanilla Crème Brûlée</b> (gfa) homemade shortbread biscuits	<b>£7.95</b>

## 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*

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

## Tea

*Award winning Tea-Pigs*

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

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