

# Sunday Lunch

Food served from 12pm to 5pm

## Starters

|  |              |
|--|--------------|
| <b>Homemade Soup of the Day (v) (gfa)</b><br>with warm bread and herb butter             | <b>£6.50</b> |
| <b>Goat's Cheese Arancini (v)</b><br>beetroot puree and dressed rocket leaves            | <b>£7.95</b> |
| <b>Baked Creamy Garlic Mushrooms (v) (gf)</b><br>in béchamel sauce, with ciabatta slices | <b>£6.95</b> |
| <b>Homemade Pork &amp; Apple Scotch Egg</b><br>red pepper ketchup                        | <b>£8.95</b> |
| <b>Chicken Liver Parfait</b><br>grape chutney and brioche toasts                         | <b>£7.50</b> |
| <b>Smoked Paprika Whitebait</b><br>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><br>with herbs and wholegrain mustard   | <b>£18.95</b> |
| <b>Slow Roasted Leg of British Lamb (gfa)</b><br>rubbed with rosemary and confit garlic   | <b>£16.95</b> |
| <b>Roast Pork (gfa)</b><br>crackling and apple sauce  | <b>£15.95</b> |
| <b>Trio of above Meats (gfa)</b><br>served with suitable accompaniments   | <b>£20.95</b> |
| <b>'The Birch' Nut Roast (v)</b><br>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><br>choose from roast beef, lamb or pork, served with all the trimmings   | <b>£9.95</b>  |

## Mains

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



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## Desserts

|   |              |
|---|--------------|
| <b>'The Birch' Soufflé of the Day</b> (gfa)<br>with matching accompaniments | <b>£7.95</b> |
| <b>Apple &amp; Fruits of the Forest Crumble</b> (v)<br>with custard         | <b>£6.95</b> |
| <b>Raspberry &amp; White Chocolate Cheesecake</b> (v)                       | <b>£7.95</b> |
| <b>Vanilla Crème Brûlée</b> (gfa)<br>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>         |

v - Suitable for vegetarians    gf- Gluten free

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