

Sunday Lunch Menu

Food served from 12pm to 5pm

Starters

Bread & Marinated Vinci Olives (v) (gfa)	£3.25
Homemade Soup of the Day (v) (gfa) with warm bread and herb butter	£6.50
Blue Cheese & Port Pâté (v) shallots, watercress and candied walnuts	£6.95
Baked Creamy Garlic Mushroom (v) (gf) in béchamel sauce, with ciabatta slices	£6.95
Homemade Pork & Apple Scotch Egg red pepper ketchup	£8.95
Chicken & Ham Hock Terrine homemade piccalilli and brioche toasts	£7.50
Smoked Paprika Whitebait herb aioli and crispy potato julienne	£6.95

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

Mains

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



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

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Desserts

'The Birch' Soufflé of the Day (gfa) with matching accompaniments	£7.95	Vanilla Crème Brûlée (v) (gfa) homemade shortbread biscuits	£7.95
Apple & Fruits of the Forest Crumble (v) with a choice of either custard or vanilla ice cream	£6.95	Artisan Cheese Board (v) (gfa) a selection of artisan made cheese, served with celery, grapes, homemade chutney, cheese biscuits and crackers <i>Platter of 3 Cheeses £9.95 Platter of 4 Cheeses £11.95</i>	
Dark Chocolate & Raspberry Roulade (v) white chocolate sauce	£6.95	Selection Of Premium Ice Creams & Sorbets (gfa) flavours available upon request v - Please ask for suitable vegetarian options <i>2 scoops £3.50 3 scoops £4.95</i>	
Sticky Toffee Pudding (v) (gf) vanilla ice cream	£7.95		

Dessert Wine

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

Port

Taylors LBV 2012/13	½ bottle £24.50	oversize glass (100ml) £7.00
Taylors Chip Dry		oversize glass (100ml) £7.00
Quinta De Vargellas 2004		oversize glass (100ml) £11.90

Brandy

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

Coffee

Wooden Hill Coffee Company

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

Tea

Award winning Tea-Pigs

English Breakfast	Darjeeling Earl Grey	Peppermint Leaves	Mao Feng Green Tea
Lemon & Ginger	Chamomile Flowers	Super Fruit	Liquorice & Peppermint

all **£2.65**

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