

Lunchtime & Evening Menu

Available Wednesday to Saturday

Starters

Bread & Marinated Vinci Olives (v) (gfa)	£3.25	Smoked Duck Breast	£7.95
		orange segments and rocket salad with blackberry and balsamic dressing	
Homemade Soup of the Day (v) (gfa)	£6.50	Homemade Pork & Apple Scotch Egg	£8.95
with warm bread and herb butter		red pepper ketchup	
Blue Cheese & Port Pâté (v)	£6.95	Chicken & Ham Hock Terrine	£7.50
shallots, watercress and candied walnuts		homemade piccalilli and brioche toasts	
Moules of the Day (gf)	£8.50	Pan Fried Scallops	£11.95
warm baguette		cauliflower puree, bacon crumb, asparagus spears and lemon butter	
Baked Creamy Garlic Mushrooms (v) (gf)	£6.95		
in béchamel sauce, with ciabatta slices			

Mains

Beer Battered Fillet of Fish		£15.95	
sustainable English caught cod/haddock fillet in beer batter, tartare sauce, crushed buttered garden peas and hand cut chunky chips			
'The Birch' Chargrilled Steak Burger		£15.95	
in a toasted brioche bun with smoked bacon, mature Cheddar, tomato relish, gherkins and crisp lettuce, served with battered onion rings and a choice of French fries or hand cut chunky chips			
Grilled Swordfish Steak		£20.95	
fondant potato, French beans and a white wine, prawn and cream sauce			
Pan Fried Chicken Breast		£15.95	
chorizo, asparagus and mushroom gnocchi in a tarragon cream			
Crispy Skinned Sea Bass Fillet(s) (gf)	1 fillet	£17.95	
sautéed new potatoes, tenderstem broccoli and burnt lemon		2 fillets	£21.95
Braised Rolled Pork Belly		£18.95	
buttered mash potato, sautéed hispi cabbage and a cider, bacon and mustard cream			
Chef's Vegetarian Platter (v) (gfa)		£13.95	
a selection of 3 fresh small dishes. Please ask your server for today's dishes			
Woodview Farm 8oz Sirloin Steak		£25.00	
hand cut chunky chips, grilled tomato, mushroom and garden peas			
Chef's Pie of the Day		£14.95	
in an individual pie dish with puff pastry top, served with seasonal vegetables and triple cooked chunky chips			

Side Orders

Triple Cooked Chunky Chips (v) (gfa)	£3.95	Seasonal Vegetables (v) (gfa)	£3.95
French Fries (v) (gfa)	£3.95	Dressed House Salad (v) (gfa)	£3.95



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	
Sticky Toffee Pudding (v) (gf) vanilla ice cream	£7.95	<i>2 scoops</i> £3.50 <i>3 scoops</i> £4.95	

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 Chile 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 2012/13	<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

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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