



# Sunday Lunch Menu

Food served from 12pm - 5pm



## Starters

<b>Bread &amp; Marinated Vinci Olives</b> v gfa	<b>£3.25</b>	<b>Pan Fried Halloumi</b> v gf	<b>£7.50</b>
<b>Fresh Soup of the Day</b> v gfa served with warm baker's bread	<b>£6.50</b>	orange, carrot and rocket salad with honey mustard dressing	
<b>Smoked Trout &amp; Smoked Mackerel Pâté</b> pickled cucumber and dill, beetroot and potato salad and toasted bread	<b>£7.50</b>	<b>Roast Butternut Squash &amp; Sage Risotto</b> v	<b>£6.95</b>
<b>Smoked Paprika Deep Fried Calamari</b> spiced pear chutney, brioche, mixed leaves and orange dressing	<b>£7.95</b>	toasted pumpkin seeds and parmesan crisp	
<b>Sweet Potato &amp; Goat's Cheese Tart</b> v	<b>£6.95</b>	<b>Duck &amp; Chicken Liver Parfait</b>	<b>£7.50</b>
rocket and pine nut salad with balsamic dressing		plum chutney, toasted brioche and dressed mixed leaves	
		<b>Griddled Crevettes</b> gfa	<b>£8.95</b>
		3 whole crevettes marinated in garlic, chili and coriander, served with mango, celery and tomato salad	

## 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</b> gfa with herbs and wholegrain mustard	<b>£18.95</b>
<b>Slow Roasted Leg of British Lamb</b> gfa rubbed with rosemary and confit garlic	<b>£16.95</b>
<b>Roast Pork</b> gfa crackling and apple sauce	<b>£15.95</b>
<b>Trio of above Meats</b> gfa served with suitable accompaniments	<b>£20.95</b>
<b>'The Birch' Nut Roast</b> v 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>Pan Roasted Salmon Supreme</b> gfa pea and basil velouté, buttered kale, crispy chorizo crumb, cape and dill potato cake	<b>£16.95</b>
<b>Confit Duck Leg</b> minted peas with smoked bacon, braised baby gem, parmentier potatoes and port wine jus	<b>£19.50</b>
<b>Crispy Skinned Sea Bass Fillet</b> gfa sautéed new potatoes with lemon and rosemary, buttered green beans and baby prawn beurre blanc sauce	<b>£17.95</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. An optional 10% gratuity will be added which will be distributed equally to all staff on duty



# Dessert Menu

Food served from 12pm - 5pm



## Homemade Desserts

<b>Traditional Christmas Pudding</b> v gfa brandy crème Anglaise	<b>£6.95</b>	<b>Vanilla Panna Cotta</b> v crushed honeycomb, salted caramel sauce and banana ice cream	<b>£6.95</b>
<b>Apple Pie</b> v with a choice of cinnamon spiced custard or vanilla ice cream	<b>£6.95</b>	<b>Artisan Cheese Board</b> v gfa a selection of 3 artisan cheeses, served with celery, plum chutney, apple, grapes, crackers and sourdough bread	<b>£9.95</b>
<b>Dark Chocolate &amp; Vanilla Yule Log</b> v gf white chocolate sauce, cherry compote and caramelised white chocolate	<b>£7.95</b>	<b>Selection Of Premium Ice Creams &amp; Sorbets</b> gfa flavours available upon request v - Please ask for suitable vegetarian options	
<b>Peach, Orange &amp; Chocolate Trifle</b> v milk chocolate custard	<b>£7.95</b>	<i>2 scoops</i> <b>£3.50</b>	<i>3 scoops</i> <b>£4.95</b>

## Dessert Wine

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

## Port

<b>Taylors LBV</b> 2013	<i>½ bottle</i> <b>£24.50</b>	<i>oversize glass (100ml)</i> <b>£7.00</b>
<b>Taylors Chip Dry</b>		<i>oversize glass (100ml)</i> <b>£7.00</b>
<b>Quinta De Vargellas</b> 2004		<i>oversize glass (100ml)</i> <b>£11.90</b>

## Brandy

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

## Coffee

*Wooden Hill Coffee Company*

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

## Tea

*Award winning Tea-Pigs*

<b>English Breakfast</b>	<b>Earl Grey Extra Strong</b>	<b>Peppermint Leaves</b>	<b>Mao Feng Green Tea</b>
<b>Organic Rooibos</b>	<b>Chamomile Flowers</b>	<b>Super Fruit</b>	<b>Jasmin Pearls</b>

*all* **£2.60**

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