

Sunday Lunch Menu

Food served from 12pm to 5pm

Starters

Bread & Marinated Vinci Olives v gfa	£3.25	Smoked Haddock Risotto gf	£7.95
		poached egg and parmesan crisp	
Homemade Soup of the Day v gfa	£6.50	Goat's Cheese Mousse v gfa	£6.95
with warm bread and herb butter		beetroot and herb salad and toasted ciabatta	
Pan Fried Crevettes gfa	£9.95	Homemade Pork, Apple & Sage	£8.95
3 crevettes pan fried in garlic butter, served with Chef's salsa and dressed mixed leaves		Scotch Egg	
		celeriac remoulade and bois boudran sauce	
Pan Fried Fishcake gf	£7.50	Smoked Duck Breast gfa	£7.95
soft poached egg, lemon beurre blanc, watercress and shallot salad		spiced blueberry chutney, braised baby gem lettuce and toasted brioche	

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

Mains

8oz Ribeye Steak gf	£23.95
peppercorn sauce, sweet potato fries, baked flat mushroom and watercress salad	
Crispy Skinned Sea Bass Fillet(s) gf	1 fillet £17.95
Provencal vegetables, sautéed new potatoes and basil oil	2 fillets £21.95
Chef's Vegetarian Platter	£13.95
a selection of 3 fresh small dishes. Please ask your server for today's dishes	



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
Chocolate Fondant v black cherry compote and white chocolate ice cream	£7.95	Raspberry & Mango Parfait v gf	£7.50
Rhubarb & Roast Pistachio Eton Mess v gf	£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>	
Lemon & Ginger Steamed Sponge Pudding v vanilla custard	£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>	
Salted Caramel & Pecan Cheesecake Pot v	£7.50		

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
Botrytis Riesling Heggies Australia 2017	50cl bottle £24.50	

Port

Taylors LBV 2015	½ bottle £25.10	oversize glass (100ml) £7.05
Taylors Chip Dry		oversize glass (100ml) £7.25
Quinta De Vargellas 2004/08		oversize glass (100ml) £11.90

Brandy

Courvoisier VS	glass (25ml) £3.75	Remy Martin XO	glass (25ml) £11.40
Courvoisier VSOP	glass (25ml) £4.65	Janneau XO	glass (25ml) £7.10
Courvoisier XO	glass (25ml) £9.65	Calvados	glass (25ml) £11.20
Remy Martin VSOP	glass (25ml) £4.65	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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