

Lunchtime & Evening Menu

Available Wednesday to Saturday

Starters

Bread & Marinated Vinci Olives v gfa	£3.25	Moules of the Day gf	£8.50
		warm baguette	
Homemade Soup of the Day v gfa	£6.50	Goat's Cheese Mousse v	£6.95
with warm bread and herb butter		toasted ciabatta, beetroot and herb salad	
Parma Ham & Baby Mozzarella Salad gf	£7.25	Confit Duck, Chicken & Pistachio Terrine	£7.95
sundried tomatoes, olives, fresh basil, rocket leaves and parmesan shavings		spiced plum chutney and warm brioche	
Homemade Pork, Apple & Sage	£8.95	Mushrooms in Garlic & Blue Cheese	£6.95
Scotch Egg		Sauce v gfa	
celeriac remoulade and bois boudran sauce		toasted bread	
Pan Fried Fishcake gf	£7.50	Pan Fried Scallops gf	£11.95
soft poached egg, lemon beurre blanc, shallot and watercress salad		roast red pepper puree, sauteed asparagus, crispy bacon and lemon butter sauce	

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 gf	£20.95
Parisienne potatoes, butternut squash puree, roast cauliflower and pearl onion, sautéed green beans, brown butter and bacon vinaigrette	
Honey Roasted Duck Breast gf	£21.95
fondant potato, baby carrots, asparagus, blueberry and thyme jus	
Crispy Skinned Sea Bass Fillet(s) gf	1 fillet £17.95
sautéed new potatoes, Provençal vegetables and basil oil	2 fillets £21.95
Herb Stuffed Pork Tenderloin	£17.95
creamy mash potatoes, pea, bacon, spring onion and baby gem fricassee	
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 Fillet Steak gf	£30.95
parmentier potatoes, tenderstem broccoli and a mushroom and port wine jus	
Pan Fried Chicken Breast	£15.95
chorizo, mushrooms and basil in a creamy sauce and tagliatelle	

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 <i>gfa</i> with matching accompaniments	£7.95	Vanilla Crème Brûlée <i>v gfa</i> homemade shortbread biscuits	£7.95
Chocolate Fondant <i>v</i> black cherry compote and white chocolate ice cream	£7.95	Raspberry & Mango Parfait <i>v gf</i>	£7.50
Rhubarb & Roast Pistachio Eton Mess <i>v gf</i>	£6.95	Artisan Cheese Board <i>v gfa</i> 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 <i>v</i> vanilla custard	£6.95	Selection Of Premium Ice Creams & Sorbets <i>gfa</i> flavours available upon request <i>v - Please ask for suitable vegetarian options</i> 2 scoops £3.50 3 scoops £4.95	
Salted Caramel & Pecan Cheesecake Pot <i>v</i>	£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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