

# Lunchtime & Evening Menu

Available Wednesday to Saturday

## Starters/Lighter Mains

<b>Bread &amp; Marinated Vinci Olives</b> v gfa	£3.50	<b>Homemade Soup of the Day</b> v gfa	£6.50
		with warm bread and herb butter	
<b>Potted Crab &amp; Prawns</b> gfa	£8.95	<b>Pan Fried Fishcake</b> gf	£7.50/ £12.95
pickled vegetables, mixed leaves and herb ciabatta croutons		soft fried egg and wilted spinach	
<b>Ham Hock Croquette</b>	£8.95	<b>Chicken &amp; Duck Liver Pate</b> gfa	£7.95
wholegrain mustard cream sauce, braised leeks and pea puree		red onion chutney, dressed mixed leaves and toasted brioche	
<b>Smoked Chicken, Walnut &amp; Raspberry Salad</b> gf	£6.95/ £11.95	<b>Blue Cheese Fritters</b> v gf	£6.95
sherry vinegar dressing		pear and walnut salad, balsamic dressing and tomato chutney	
<b>Tiger Prawns</b> gfa	£9.95	<b>Pan Fried Scallops</b> gf	£11.95
marinated in garlic and lemongrass, tomato and mango salsa, dressed mixed leaf salad		curried cauliflower puree, crispy pancetta, pomegranate dressing and port poached figs	

## Mains

<b>'The Birch' Chargrilled Steak Burger</b>			£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			
<b>Grilled Swordfish Steak</b> gf			£20.95
pea puree, crushed new potatoes with sundried tomatoes, braised fennel, anchovy, tomato, olive and caper sauce			
<b>Pan Fried Chicken Breast</b>			£15.95
potato gnocchi in a mushroom velouté with wild mushrooms and tarragon			
<b>Crispy Skinned Sea Bass Fillet(s)</b> gf		1 fillet	£17.95
tenderstem broccoli with flaked almonds, sautéed new potatoes and dill velouté		2 fillets	£21.95
<b>Marinated Rump of Lamb</b> gf			£23.95
champ potatoes, sauteed green beans in garlic butter, rosemary jus			
<b>Chef's Vegetarian Platter</b> v gfa			£13.95
a selection of 3 fresh small dishes. Please ask your server for today's dishes			
<b>Woodview Farm Steak Of The Day</b> gf			from £23.95
grilled tomato, grilled flat mushroom, watercress salad, peppercorn sauce and either french fries or hand cut chunky chips			
<b>Braised Rolled Pork Belly</b> gf			£17.95
mashed potatoes, creamy leeks with wholegrain mustard and honey roast apple			

## Lunchtime Only

<b>Beer Battered Fillet of Fish</b>			£15.95
sustainable English caught cod/haddock fillet in beer batter, tartare sauce, crushed buttered garden peas and hand cut chunky chips			

## Side Orders

<b>Triple Cooked Chunky Chips</b> v gfa	£3.95	<b>Seasonal Vegetables</b> v gfa	£3.95
<b>French Fries</b> v gfa	£3.95	<b>Dressed House Salad</b> 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**

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## Desserts

<b>'The Birch' Soufflé of the Day</b> gfa with matching accompaniments	<b>£7.95</b>	<b>Vanilla Crème Brûlée</b> v gfa homemade shortbread biscuits	<b>£7.95</b>
<b>Chocolate &amp; Blueberry Roulade</b> v gf white chocolate sauce and blueberry coulis	<b>£7.50</b>	<b>Mango Cheesecake</b> v raspberry compote and passion fruit ice cream	<b>£7.50</b>
<b>Toffee Apple Crumble</b> v homemade custard	<b>£6.95</b>	<b>Artisan Cheese Board</b> v gfa a selection of artisan made cheese, served with celery, grapes, homemade chutney, cheese biscuits and crackers	
<b>Pecan Tart</b> v maple syrup and Chantilly cream	<b>£6.95</b>	<i>Platter of 3 Cheeses</i> <b>£9.95</b> <i>Platter of 4 Cheeses</i> <b>£11.95</b>	
<b>Triple Chocolate Bread &amp; Butter Pudding</b> v vanilla ice cream	<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	
		2 scoops <b>£3.50</b>	3 scoops <b>£4.95</b>

## Dessert Wine

<b>Chateau Mingets Sauternes</b> France 2019	½ bottle <b>£24.50</b>	glass (125 ml) <b>£8.30</b>
<b>Late Harvest Sauvignon La Playa</b> Chile 2016	½ bottle <b>£23.00</b>	glass (125 ml) <b>£7.80</b>
<b>Botrytis Riesling Paulett</b> Australia 2020	50cl bottle <b>£24.50</b>	

## Port

<b>Taylors LBV</b> 2015/16	½ bottle <b>£25.10</b>	oversize glass (100ml) <b>£7.05</b>
<b>Taylors Chip Dry</b>		oversize glass (100ml) <b>£7.25</b>
<b>Quinta De Vargellas</b> 2008		oversize glass (100ml) <b>£11.90</b>

## Brandy

<b>Courvoisier VS</b>	glass (25ml) <b>£3.75</b>	<b>Remy Martin XO</b>	glass (25ml) <b>£11.40</b>
<b>Courvoisier VSOP</b>	glass (25ml) <b>£4.65</b>	<b>Janneau XO</b>	glass (25ml) <b>£7.10</b>
<b>Courvoisier XO</b>	glass (25ml) <b>£9.65</b>	<b>Calvados</b>	glass (25ml) <b>£11.20</b>
<b>Remy Martin VSOP</b>	glass (25ml) <b>£4.65</b>	1990 Louis de Lauriston	

## Coffee

Wooden Hill Coffee Company

<b>Americano</b>	<b>£2.80</b>	<b>Café-Latte</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>Cappuccino</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>Darjeeling Earl Grey</b>	<b>Peppermint Leaves</b>	<b>Mao Feng Green Tea</b>
<b>Lemon &amp; Ginger</b>	<b>Chamomile Flowers</b>	<b>Super Fruit</b>	<b>Liquorice &amp; Peppermint</b>

all **£2.65**

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