



Sunday Lunch Menu

Food served from 12pm - 5pm



Starters

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

Roast Sirloin of British Beef gfa	£18.95
with herbs and wholegrain mustard	
Slow Roasted 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	
'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 or pork, served with all the trimmings	

Mains

Pan Roasted Salmon Supreme gfa	£16.95
pea and basil velouté, buttered kale, crispy chorizo crumb, cape and dill potato cake	
Confit Duck Leg gf dfa	£19.50
minted peas with smoked bacon, braised baby gem, parmentier potatoes and port wine jus	
Crispy Skinned Sea Bass Fillet gfa	£17.95
sautéed new potatoes with lemon and rosemary, buttered green beans and baby prawn beurre blanc sauce	



v - Suitable for Vegetarians gf - Gluten Free gfa/dfa - Gluten/Dairy Free Available. This dish can be adapted to gluten/dairy 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

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Homemade Desserts

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

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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