

Lunchtime & Evening Menu

Available Wednesday to Saturday

Nibbles

Little delectable dishes, perfect for indulging as a snack with a drink or as a pre-dinner appetiser

Marinated Vinci Olives v ve gf £4.50

Trio Of Dips v gfa £6.50

• Rapeseed Oil & Balsamic • Smoked Paprika Houmous • Chef's Choice Whipped Butter
served with freshly baked bread

Starters/Lighter Mains

Enjoy the following dishes as a tasty starter or why not add a side or two to make it a proper meal? Some of our starters can be upgraded to a larger portion - perfect as a lighter main dish.

Homemade Soup of the Day v ve gfa dfa £6.95
with warm bread and herb butter

Whipped Goat's Cheese Mousse v vea gf £8.50/
heritage tomatoes, black olive dust, basil oil, viola petals £15.95

Citrus & Chilli Marinated Crevettes gf £9.95
beurre noisette, jasmine rice

Salt-Baked Candy Beetroot v ve gf £8.50/
feta, beluga quinoa, pickled red onion, toasted walnuts, orange segments, £15.95
rocket, lemon and thyme dressing

Smoked Chicken Caesar Salad gfa £9.50/
little gem, anchovies, soft boiled egg, Caesar dressing, garlic and herb £17.50
croutons

Miso Cauliflower & Blue Cheese Tart v £8.50
burnt red onion puree, curly endive, toasted pine nuts, herb oil

Pork & Apple Parfait gf £9.95
pickled carrots, shallots, romanesco, baby radish, apple puree, thyme oil

Pan Fried Scallops gf £13.95
crushed minted peas, burnt cauliflower puree, olive crumb, herb oil

Smoked Salmon & Crab Roulade gf £8.75
pickled cucumber, smoked paprika aioli

Sides

Seasonal Vegetables v gfa

Triple Cooked Chunky Chips v gfa

Dressed House Salad v gfa

French Fries v gfa

Tomato & Red Onion Salad v gfa
with a chili oil dressing

all £4.50

v - Suitable for vegetarians ve - Suitable for vegans gf - Gluten Free df - Dairy Free

vea/gfa/dfa - Vegan/Gluten Free/Dairy Free Available. This dish can be **adapted** to vegan, gluten free or 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 to your final bill which will be distributed equally to all staff on duty.

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Mains

'The Birch' Chargrilled Steak Burger		£17.50
homemade 8oz patty in a toasted brioche bun with smoked bacon, mature cheddar, tomato, little gem, gherkins and burger relish, served with beer battered onion rings and a choice of french fries or hand cut chunky chips		
Pan Fried Chicken Supreme <i>gf</i>		£17.95
crushed new potatoes, chorizo, heritage carrots, tomato and black olive tapenade		
Wild Mushroom Risotto <i>v vea gf dfa</i>		£16.95
pecorino crisp, thyme oil		
Slow Cooked Miso Pork Belly <i>gf</i>		£19.95
apple and potato gratin, glazed bok choy, cider jus		
Crispy Skinned Sea Bass Fillet(s) <i>gf</i>	<i>1 fillet</i>	£18.95
crushed new potatoes, tenderstem broccoli, mango and chili salsa, crispy capers		<i>2 fillets</i> £23.95
Braised Lamb Shoulder <i>gf</i>		£31.95
creamy mashed potatoes, baby heritage carrots, tenderstem broccoli, burnt cauliflower puree, rosemary and garlic jus		
Locally Sourced Steak Of The Day <i>gf</i>	<i>from</i>	
triple cooked chunky chips, flat mushroom, herb crusted tomato, watercress		£32.95
add a sauce: blue cheese • peppercorn • garlic butter		£2.95
Cod Loin <i>gfa</i>		£26.95
beluga puy lentils, buttered bok choy, chorizo aioli, sweet potatoes crisps		
Pan Fried Wood Pigeon Fillet <i>gf</i>		£21.95
creamy mashed potatoes, Jerusalem artichoke puree, sautéed wild mushrooms, radish, port jus		

Lunchtime Only

Beer Battered Fillet of Fish <i>gf</i>	£16.95
sustainable English caught haddock fillet in beer batter, tartare sauce, minted crushed peas and triple cooked chunky chips	



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