

# 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*

<b>Marinated Vinci Olives</b> v ve gf	£4.50
<b>Trio Of Dips</b> v gfa	£6.50
• Rapeseed Oil & Balsamic • Smoked Paprika Houmous • Chef's Choice Whipped Butter served with freshly baked bread	

## Starters

<b>Homemade Soup of the Day</b> v ve gfa dfa	£6.95
with warm bread and herb butter	
<b>Citrus &amp; Chilli Marinated Crevettes</b> gf	£9.95
beurre noisette, jasmine rice	
<b>Miso Cauliflower &amp; Blue Cheese Tart</b> v	£8.50
burnt red onion puree, curly endive, toasted pine nuts, herb oil	
<b>Pork &amp; Apple Parfait</b> gf	£9.95
pickled carrots, shallots, romanesco, baby radish, apple puree, thyme oil	
<b>Pan Fried Scallops</b> gf	£13.95
crushed minted peas, burnt cauliflower puree, olive crumb, herb oil	
<b>Smoked Salmon &amp; Crab Roulade</b> gf	£8.75
pickled cucumber, smoked paprika aioli	

## Small Plates/Lighter Mains

*Enjoy the following dishes as a tasty starter, add a side or two to make it a real meal or upgrade to a larger portion - delicious as a lighter main course.*

<b>Whipped Goat's Cheese Mousse</b> v vea gf	£8.50/	
heritage tomatoes, black olive dust, basil oil, viola petals		£15.95
<b>Salt-Baked Candy Beetroot</b> v ve gf	£8.50/	
feta, beluga quinoa, pickled red onion, toasted walnuts, orange segments, rocket, lemon and thyme dressing		£15.95
<b>Smoked Chicken Caesar Salad</b> gfa	£9.50/	
little gem, anchovies, soft boiled egg, Caesar dressing, garlic and herb croutons		£17.50
<b>Wild Mushroom Risotto</b> v vea gf dfa	£9.00/	
pecorino crisp, thyme oil		£16.95

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.

# Lunchtime & Evening Menu

Available Wednesday to Saturday

## Mains

<b>'The Birch' Chargrilled Steak Burger</b>	<b>£17.50</b>
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	
<b>Pan Fried Chicken Supreme</b> gf	<b>£17.95</b>
crushed new potatoes, chorizo, heritage carrots, tomato and black olive tapenade	
<b>Slow Cooked Miso Pork Belly</b> gf	<b>£19.95</b>
apple and potato gratin, glazed bok choy, cider jus	
<b>Crispy Skinned Sea Bass Fillet(s)</b> gf	<i>1 fillet</i> <b>£18.95</b>
crushed new potatoes, tenderstem broccoli, mango and chili salsa, crispy capers	<i>2 fillets</i> <b>£23.95</b>
<b>Braised Lamb Shoulder</b> gf	<b>£31.95</b>
creamy mashed potatoes, baby heritage carrots, tenderstem broccoli, burnt cauliflower puree, rosemary and garlic jus	
<b>Locally Sourced Steak Of The Day</b> gf	<i>from</i>
triple cooked chunky chips, flat mushroom, herb crusted tomato, watercress	<b>£32.95</b>
<b>add a sauce:</b> blue cheese • peppercorn • garlic butter	<b>£2.95</b>
<b>Cod Loin</b> gfa	<b>£26.95</b>
beluga puy lentils, buttered bok choy, chorizo aioli, sweet potatoes crisps	
<b>Pan Fried Wood Pigeon Fillet</b> gf	<b>£21.95</b>
creamy mashed potatoes, Jerusalem artichoke puree, sautéed wild mushrooms, radish, port jus	

## Lunchtime Only

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

## 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.