



December Menu

Available Wednesday - Saturday Lunchtime & Evening



Nibbles

- Mixed Marinated Olives** v ve gf **£4.50**
- Trio Of Dips** v gfa **£6.50**
 • Balsamic Vinegar & Olive Oil • Chef's Dip Of The Week • Chef's Choice Whipped Butter
 served with freshly baked bread

Starters

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|---------------------------------------------------------------------------------------------------------------------------------|--------------|----------------------------------------------------------------------------------------------------|--------------|
| Curry Spiced Butternut Squash Soup v vea gfa dfa warm bread, herb butter | £6.95 | Puffed Pork Crackling sticky soy and ginger sauce | £7.50 |
| Blackened Ham Hock Terrine pickled seasonal vegetables, walnut crumb, apple and vanilla puree | £9.95 | Chorizo & Cheddar Croquette rocket leaves, paprika oil | £8.95 |
| Pan Fried Crevettes gf 3 whole crevettes in a garlic, lemon and parsley marinade, served with tomato and rocket salad | £9.95 | Mushroom & Stilton Bruschetta v rocket leaves, toasted walnuts, madeira syrup | £8.25 |
| | | Courgette & Mint Risotto v vea gf dfa crispy kale, toasted pine nuts, parmesan shard | £9.50 |

Mains

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| Roast Turkey gfa roast potatoes, steamed seasonal vegetables, honey glazed parsnips, buttered Chantenay carrots, pig in a blanket, turkey jus | £19.95 | Soy Glazed Cod Cheek sautéed new potatoes, charred baby gem, parsnip crisps, lemon butter | £22.95 |
| The Birch Nut Roast v roast potatoes, honey glazed parsnips, buttered Chantenay carrots, vegetarian gravy | £16.50 | Pan Fried Chicken Supreme gf crushed new potatoes, tenderstem broccoli, chorizo and leek sauce | £24.50 |
| Braised Lamb Shoulder gf wild mushrooms, parsnip puree, creamy mash, rosemary jus | £31.50 | Locally Sourced Steak Of The Day gfa hand cut chips, flat mushroom, herb crusted tomato, lamb lettuce, peppercorn sauce | <i>from</i> £32.95 |
| Courgette & Mint Risotto v vea gf dfa crispy kale, toasted pine nuts, parmesan shard | £17.95 | Crispy Skinned Seabass Fillet(s) gf dfa 1 or 2 fillets, crushed new potatoes, vichy carrots, lime salsa verde | £18.95/ £23.95 |

Lunchtime Only

- 'The Birch' Chargrilled Steak Burger** **£17.95**
homemade 8oz patty in a toasted pretzel brioche bun with smoked streaky 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
- Beer Battered Fillet of Fish** **£16.95**
sustainable English caught haddock fillet in beer batter, pea puree, triple cooked chunky chips, tartare sauce

Sides

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|------------------------------------------------------------------------|-----------------------------------------|
| 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 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.



Dessert Menu

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Homemade Desserts

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|---------------------------------------------------------------------------------|--------------|-----------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------|
| Christmas Pudding v vea gfa dfa brandy crème Anglaise | £8.50 | Artisan Cheese Board v gfa a selection of artisan made cheese, served with celery, grapes, honey, cheese biscuits and crackers | |
| Apple & Blackberry Crumble v vea dfa vanilla ice cream or custard | £8.50 | | <i>Platter of 3 Cheeses</i> £11.95 |
| Rosemary & White Chocolate Panna Cotta honey roasted plum | £8.95 | | <i>Platter of 4 Cheeses</i> £13.95 |
| Black Cherry & Chocolate Brownies v salted caramel ice cream | £9.50 | Selection Of Premium Ice Creams & Sorbets gfa flavours available upon request v - Please ask for suitable vegetarian options | |
| Spiced Pumpkin Fool v stem ginger shortbread | £8.95 | 2 scoops £4.50 | 3 scoops £6.50 |

Dessert Wine

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|-------------------------------------------------|---------------------------|-----------------------------|
| Chateau Mingets Sauternes France 2019 | ½ bottle £26.50 | glass (125 ml) £8.95 |
| Botrytis Riesling Paulett Australia 2020 | 50cl bottle £25.95 | |

Port

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|---------------------------------|------------------------|--------------------------------------|
| Taylors LBV 2017 | ½ bottle £25.95 | oversize glass (100ml) £8.00 |
| Taylors Chip Dry | | oversize glass (100ml) £8.10 |
| Quinta De Vargellas 2013 | | oversize glass (100ml) £13.95 |

Brandy

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| Courvoisier VS | glass (25ml) £5.75 | Remy Martin XO | glass (25ml) £12.50 |
| Courvoisier VSOP | glass (25ml) £6.00 | Janneau XO | glass (25ml) £9.10 |
| Courvoisier XO | glass (25ml) £11.50 | Calvados | glass (25ml) £13.50 |
| Remy Martin VSOP | glass (25ml) £6.00 | 1990 Louis de Lauriston | |

Coffee

Wooden Hill Coffee Company

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| Americano | £3.20 | Latte | £3.40 | Macchiato | £3.40 |
| Double Americano | £3.50 | Espresso - single | £3.20 | Mocha | £3.40 |
| Cappuccino | £3.40 | Espresso - double | £3.40 | Liqueur Coffee | £7.95 |

Tea

Award winning Tea-Pigs

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|---------------------------|-----------------------------|--------------------------|-----------------------------------|
| English Breakfast | Darjeeling Earl Grey | Peppermint Leaves | Mao Feng Green Tea |
| Lemon & Ginger | Chamomile Flowers | Super Fruit | Liquorice & Peppermint |

all £3.00

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