

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

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

Homemade Soup of the Day v vea gfa dfa £6.95 **Breaded Camembert Bites** v £9.50
freshly baked warm bread, herb butter
fig marmalade, lambs lettuce, French dressing

Pan Fried Scallops gf £13.95 **Garlic & Chilli Marinated Crevettes** gf dfa £9.95
butternut squash puree, toasted pine nuts, pancetta crumb, dill oil
ratatouille

Blackened Ham Hock Terrine gf £9.95 **Wild Mushroom & Gorgonzola Tart** v £8.50
pickled seasonal vegetables, thyme, apple puree
plum chutney, rocket, balsamic glaze

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.

Niçoise Salad gf df £9.50/
spinach, little gem, edamame beans, new potatoes, soft egg, anchovies, £18.50
red onion, cherry tomatoes

Waldorf Salad v vea gf dfa £8.50/
little gem, grapes, apple, walnuts, raisins, Waldorf-style dressing £15.95

Grilled Mediterranean Vegetable Antipasto v ve gfa df £9.50
sun-dried tomato pesto, vegan feta, olive crumb, ciabatta croutes

Upgrade to a Starter Sharer For 2 or Main Course For 1 £17.95

add: smoked salmon or smoked chicken breast to Salads or Antipasto £4.95

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	£17.95
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	
Mushroom & Halloumi Stack v	£16.95
pretzel brioche bun, little gem, tomato, gherkins, cranberry sauce, served with beer battered onion rings and a choice of french fries or hand cut chunky chips	
Herb Crusted Pork Tenderloin	£24.95
hasselback new potatoes, squash puree, sautéed green beans, honey mustard sauce	
Braised Beef Feather Blade	£23.95
pearl barley, roasted red pepper puree, wild mushrooms, red wine jus	
Pan Fried Sea Bass Fillet(s) gf	<i>1 fillet</i> £18.95
crushed new potatoes, sautéed green beans, beetroot puree	<i>2 fillets</i> £23.95
Roasted Butternut Squash & Sage Risotto v vea gf dfa	£17.95
crispy kale, caramelised walnut crumb, herb oil	
Locally Sourced Steak Of The Day gfa dfa	<i>from</i>
triple cooked chunky chips, flat mushroom, herb crusted tomato, lambs lettuce	£32.95
add a sauce: blue cheese • peppercorn • garlic butter	£2.95
Pan Fried Chicken Supreme gf	£19.95
sage crushed new potatoes, braised leek, pancetta crumb, madeira jus	
Pheasant Breast gf	£23.95
creamy mashed potatoes, baby turnips, radish, Chantenay carrots, spiced plum puree, port and cranberry jus	
Pan Fried Salmon Fillet gfa dfa	£21.95
hasselback new potatoes, sautéed tenderstem broccoli, pomegranate glaze, crispy capers	

Lunchtime Only

Beer Battered Fillet of Fish gf	£16.95
sustainable English caught haddock fillet in beer batter, tartare sauce, pea puree, triple cooked chunky chips	



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