

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 df **£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/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 vea gfa dfa **£7.95**
freshly baked warm bread, herb butter

Pulled BBQ Pork Shoulder Bao Bun **£9.25**
Asian slaw

Beetroot & Vegan Feta Arancini v ve df **£8.95**
black garlic puree, mixed leaf salad

Avocado & Sun Blushed Tomato Bruschetta v ve gfa df **£8.95**
Add: Parma ham **+£1.50**

Pan Fried Mackerel Fillet gfa **£9.95**
rocket and crispy shallot salad, pancetta crumb, brown butter
Upgrade: to main course with sautéed new potatoes **£16.95**

Prawn & Crayfish Cocktail gfa **£9.95**
sweet cherry tomatoes, cucumber ribbons, brown bread and butter

Smoked Chicken Caesar Salad gfa **£10.50/**
garlic croutons, homemade Caesar dressing, anchovies **£18.95**

Treacle Cured Sea Trout dfa **£9.95/**
tabbouleh salad with giant couscous, rocket, watercress **£17.95**

Sides

Grilled Tenderstem Broccoli & Flaked Almonds v gfa

Dressed House Salad v gfa

Rocket & Parmesan Salad v gfa
with balsamic vinegar dressing

Triple Cooked Chunky Chips v gfa

French Fries v gfa

all **£4.95**

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.

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Mains

'The Birch' Chargrilled Steak Burger	£18.95
homemade steak patty with bone marrow in a toasted brioche bun with smoked streaky bacon, Monterey Jack cheese, tomato, little gem, gherkins and dill mustard mayo, served with beer battered onion rings and a choice of french fries or hand cut chunky chips	
Beer Battered Fillet of Fish gf	£18.95
sustainable English caught haddock fillet in beer batter, tartare sauce, pea puree, triple cooked chunky chips	
Roasted Chicken Supreme	£19.95
wild mushroom and tarragon cream sauce, gnocchi, topped with crispy kale	
Jerk Sweet Potato & Black Bean Curry v ve gfa df	£17.95
jasmine rice, homemade chapatis	
Pan Fried Sea Bass Fillet(s) gf	<i>1 fillet</i> £19.95
sautéed new potatoes, tenderstem broccoli, tomato, pineapple and basil salsa	<i>2 fillets</i> £24.95
Roasted Duck Breast gf	£26.95
fondant potato, pot-roasted carrots, crispy cavolo nero, black cherry ketchup, port jus	
Curried Monkfish	£26.95
pot-roasted celeriac, onion bhaji, butter sauce, pickled raisins	
Parma Ham Wrapped Pork Tenderloin gf	£25.95
creamy mashed potato, sautéed pak choi, lychee and ginger cream	

From The Grill

Choose one of our locally sourced steaks cooked on the char-grill and served with triple cooked chunky chips or french fries, vine cherry tomatoes, flat mushroom and watercress salad gfa dfa

8oz Flat Iron Steak **£25.95** • 8oz Sirloin **£32.95** • 10oz Ribeye **£36.95**

Add a sauce:

blue cheese • peppercorn • Diane sauce

£3.50

Make it a surf & turf!

Add whole crevettes

£3.00 each



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Sunday Lunch Menu

Food served from 12pm to 5pm

Nibbles

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Trio Of Dips v gfa £6.50

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Asian slaw

Beetroot & Vegan Feta Arancini v ve df £8.95
black garlic puree, mixed leaf salad

Prawn & Crayfish Cocktail gfa £9.95
sweet cherry tomatoes, cucumber ribbons, brown bread and butter

Avocado & Sun Blushed Tomato Bruschetta v ve gfa df £8.95

Add: Parma ham +£1.50

Pan Fried Mackerel Fillet gfa £9.95
rocket and crispy shallot salad, pancetta crumb, brown butter

Upgrade: to main with sautéed new potatoes £16.95

Smoked Chicken Caesar Salad gfa £10.50/
garlic croutons, homemade Caesar dressing, £18.95
anchovies

Treacle Cured Sea Trout dfa £9.95/
tabbouleh salad with giant couscous, rocket, £17.95
watercress

Children's Sunday Lunch

Suitable for 10 years and under.

Please note that some dishes from the main Sunday menu are also available in smaller portions.

Starters

Garlic Ciabatta v £3.95
add cheese for 50p

Kids Crudités £3.95
breadsticks, carrot and cucumber batons with tomato salsa

Mains

Traditional Roast £10.95
choose from roast beef, lamb or pork, served with all the trimmings

Chicken Goujons £8.95
garden peas and French fries

Kids Fish & Chips £8.95
with garden peas and french fries

Homemade Burger £8.95
in a bun, side salad and french fries

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Sunday Lunch Menu

Food served from 12pm to 5pm

Traditional Sunday Roast

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 with herbs and wholegrain mustard	£20.95
Slow Roast Leg of British Lamb gfa rubbed with rosemary and confit garlic	£19.95
Roast Pork gfa crackling and apple sauce	£18.95
Trio of above Meats gfa served with suitable accompaniments	£22.95
Roast Free Range Chicken Breast Supreme gfa	£18.95
'The Birch' Nut Roast v with steamed market vegetables, cauliflower cheese, herb crushed carrots, crisp roast potatoes, honey roast parsnips and vegetarian gravy	£16.50

Extra Sides

Triple Cooked Chunky Chips v gfa

Steamed Market Vegetables v gfa

Crisp Roast Potatoes v gfa

Cauliflower Cheese v

all **£4.95**

Additional Mains

Pan Fried Sea Bass Fillet(s) gf sautéed new potatoes, tenderstem broccoli, tomato, pineapple and basil salsa	1 fillet £19.95 2 fillets £24.95
Jerk Sweet Potato & Black Bean Curry v ve gfa df jasmine rice, homemade chapatis	£17.95
Locally Sourced Steak Of The Day gfa dfa triple cooked chunky chips or french fries, vine cherry tomatoes, flat mushroom and watercress salad gfa dfa	from £32.95
add a sauce: blue cheese • peppercorn • Diane sauce	£3.50



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Dessert Menu

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& Sunday Lunch

Homemade Desserts

all £8.95

'The Birch' Soufflé of the Day v vea gfa dfa
with matching accompaniments

Mango & Pink Peppercorn Tarte Tatin v ve df
vegan vanilla ice cream, toasted coconut

Sticky Toffee Banana Pudding
miso caramel sauce, vanilla ice cream

Strawberry Eton Mess Cheesecake
crushed meringue, clotted cream

Chocolate & Biscoff Parfait
black cherry compote

Crème Brûlée of the Day v gfa
with matching accompaniments

v - *Please note: gelatin may be used in some of our desserts and ice creams.*
Ask your server for suitable vegetarian options

Ice Creams & Sorbets

a selection of premium ice creams & sorbets are available upon request gfa
v ve - *Please ask for suitable vegetarian & vegan options*

2 scoops **£4.95** 3 scoops **£6.50**

Artisan Cheese Board

a selection of artisan made cheese, served with sweet pickled shallots, celery,
grapes, honey, cheese biscuits and fruit loaf v gfa

Platter of 3 Cheeses **£12.95**

Platter of 4 Cheeses **£14.95**

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Dessert Wine

Chateau Mingets Sauternes France 2019	½ bottle	£26.50	glass (125 ml)	£8.95
Mira la Mar Moscatel Spain NV	½ bottle	£26.50	glass (125 ml)	£8.95
Botrytis Riesling Paulett Australia 2020	50cl bottle	£25.95		

Port

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

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

Malt Whisky/Bourbon

Cragganmore 12yrs	£4.50	Jamesons	£4.40	Grouse	£4.00
Dalwhinnie 15yrs	£4.20	Laphroaig 10yrs	£4.50	Jack Daniels	£4.40
Glenfiddich 12yrs	£4.20	Lagavulin 16yrs	£4.50	Woodford Reserve	£4.50
Glenkinchie 12yrs	£4.50	Oban 14yrs	£4.50	Highland Park, Orkney	£4.50
Glenmorangie 10yrs	£4.50	Talisker 10yrs	£4.50	12yrs	
Glenlivet 1824 12yrs	£4.50	Bushmills Malt 10yrs	£4.10		all 25ml

Coffee

Wooden Hill Coffee Company

Americano	£3.30	Latte	£3.50	Macchiato	£3.50
Double Americano	£3.60	Espresso - single	£3.30	Mocha	£3.50
Cappuccino	£3.50	Espresso - double	£3.50	Liqueur Coffee	£7.95

Tea

Award winning Tea-Pigs

English Breakfast	Darjeeling Earl Grey	Peppermint Leaves
Lemon & Ginger	Chamomile Flowers	Super Fruit
Mao Feng Green Tea	Liquorice & Peppermint	all £3.50



Please be aware that vintages may vary from those listed subject to availability.
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. For parties of 8 or more a 10% gratuity will be added which will be distributed equally to all staff on duty