

# 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

<b>'The Birch' Chargrilled Steak Burger</b>	<b>£18.95</b>
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	
<b>Beer Battered Fillet of Fish</b> dfa	<b>£18.95</b>
sustainable English caught haddock fillet in beer batter, tartare sauce, pea puree, triple cooked chunky chips	
<b>Roasted Chicken Supreme</b>	<b>£19.95</b>
wild mushroom and tarragon cream sauce, gnocchi, topped with crispy kale	
<b>Jerk Sweet Potato &amp; Black Bean Curry</b> v ve gfa df	<b>£17.95</b>
jasmine rice, homemade chapatis	
<b>Pan Fried Sea Bass Fillet(s)</b> gf	<i>1 fillet</i> <b>£19.95</b>
sautéed new potatoes, tenderstem broccoli, tomato, pineapple and basil salsa	<i>2 fillets</i> <b>£24.95</b>
<b>Roasted Duck Breast</b> gf	<b>£26.95</b>
fondant potato, pot-roasted carrots, crispy cavolo nero, black cherry ketchup, port jus	
<b>Curried Monkfish</b>	<b>£26.95</b>
pot-roasted celeriac, onion bhaji, butter sauce, pickled raisins	
<b>Parma Ham Wrapped Pork Tenderloin</b> gf	<b>£25.95</b>
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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