

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

- Balsamic Vinegar & Rapeseed Oil • Homemade Dip Of The Week • Chef's Choice Whipped Butter served with freshly baked bread

£6.50

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

Aubergine & Courgette Shawarma Skewers v vea gf dfa **£8.50/**

flat bread, tzatziki, pomegranate seeds **£15.95**

Honey & Soy Glazed Pork Belly gf df **£9.95/**

stir fry vegetables **£17.95**

Bacon, Brie & Cranberry Tart **£8.95**

rocket and roast pepper salad, balsamic glaze

Chicken Liver Parfait Crème Brûlée gfa **£9.95**

Guinness chutney, toasted brioche

Smoked Haddock & Nduja Fishcake/s gfa **£9.95/**

poached egg/s, citrus cream sauce **£17.95**

Honey Roast Feta Cheese v gfa **£8.95**

garlic roasted plum tomato, balsamic glaze, warm olive bread

Prawn, Crab & Avocado Timbale gfa df **£9.95**

tomato, celery and vodka salsa, homemade croutes

Sharing Board for 2

selection of cheeses, continental cured meats, homemade pickles, sun-dried tomato salad, olives, griddled bloomer bread, balsamic glaze and olive oil dip.

£15.95

Sides

Braised Red Cabbage v vea gfa dfa

Mixed Greens v vea gfa dfa

French Fries v gfa

with balsamic vinegar dressing

Dressed House Salad v vea gfa dfa

Triple Cooked Chunky Chips 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, cheddar cheese, tomato, little gem, gherkins and burger relish, served with beer battered onion rings and a choice of french fries or triple cooked chunky chips	
Beer Battered Fillet of Fish gf dfa	£18.95
sustainable English caught haddock fillet in gluten free beer batter, tartare sauce, minted crushed peas, triple cooked chunky chips, charred lemon wedge	
Pan Fried Chicken Supreme	£19.95
linguine, caper, cherry tomato and olive sauce, rocket, parmesan	
Butter Bean & Pepper Goulash v ve df	£17.95
tarragon dumplings	
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
Marinated Lamb Rump gf	£29.95
parmentier potatoes, braised red cabbage, honey roasted peaches, port jus	
Roasted Hake Fillet gfa	£26.95
crushed new potato with artichoke, buttered king oyster mushroom, mushroom and chive velouté, brioche croutons, artichoke crisps	
Pan Roasted Duck Breast gf	£26.95
potato rosti, chard red onion, red chicory, port jus	

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, confit plum tomato, flat mushroom and watercress salad gfa dfa

8oz Rump Steak £25.95 • 8oz Sirloin £32.95 • 10oz Ribeye £36.95

Add a sauce:

blue cheese • peppercorn • confit garlic & tarragon butter
£3.50

Make it a surf & turf!

Add whole crevettes
£3.00 each



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