



December Menu

Sunday Lunch



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

Beetroot & Apple Soup v vea gfa dfa finished with sour cream, warm bread, herb butter	£6.95	Bacon, Shallot & Sage Stuffed Field Mushroom df garlic and rocket aioli	£8.95
Smoked Salmon & Mackerel Cheesecake pickled vegetables salad	£9.95	Chicken & Ham Hock Terrine gfa dfa burnt cauliflower puree, croûtes	£9.50
Melon, Mango & Parma Ham gf mozzarella salad	£8.95	Goat's Cheese & Cranberry Filo Tartlet v roasted hazelnuts, balsamic glaze	£8.95
Sweetcorn Fritters v ve gf df mango mole sauce	£8.50	Lime & Chilli Marinated Crevettes gf dfa tomato and mango salsa, mixed leaves	£11.95

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

Additional Mains

Pan Fried Seabass Fillet(s) gf dfa sautéed potatoes, tenderstem broccoli, prawn and siracha butter sauce	<i>1 fillet</i> £19.95 <i>2 fillets</i> £24.95
Wild Mushroom & Spinach Risotto v ve gf df topped with sun-blushed tomatoes and pinenuts	£17.95
10oz Sirloin Steak gf chunky chips, roast vine cherry tomatoes, flat mushroom, rocket salad, peppercorn sauce	£32.95

Extra Sides

Triple Cooked Chunky Chips v gfa	Steamed Market Vegetables v gfa
Crisp Roast Potatoes v gfa	Cauliflower Cheese v gf
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 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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Homemade Desserts

Christmas Pudding gfa dfa brandy crème Anglaise	£8.95	Artisan Cheese Board v gfa a selection of artisan made cheese, served with sweet pickled shallots, celery, grapes, honey, cheese biscuits and fruit loaf 3 Cheeses £12.95 • 4 Cheeses £14.95
Apple & Mixed Berry Crumble v vea gfa dfa homemade custard	£8.95	Selection Of Premium Ice Creams & Sorbets gfa dfa flavours available upon request v ve - Please ask for suitable vegetarian and vegan options 2 scoops £4.95 3 scoops £6.50
Chocolate Orange Mousse chestnut puree, Biscoff crumb	£8.95	Coffee & Petit Fours v £6.95 Chef's homemade petit fours accompanied with your choice of complimentary coffee (<i>excludes liqueur coffee</i>)
White Chocolate & Baileys Cheesecake v salted caramel ice cream	£8.95	
Port & Red Wine Poached Pear v ve gf df fig and walnut vegan ice cream, almond brittle	£8.95	

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	Mao Feng Green Tea
Lemon & Ginger	Chamomile Flowers	Super Fruit	Liquorice & Peppermint

all **£3.50**

Children's Sunday Lunch

Suitable for 10 years and under

Starters

Tomato & Basil Soup v vea gfa dfa warm bread	£4.50	Kids Crudités v ve gfa df bread, carrot and cucumber batons with tomato salsa	£3.95
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Mains

Traditional Roast gfa choose from roast beef, lamb or pork, served with all the trimmings	£10.95	Chicken Goujons garden peas and French fries	£8.50
Kids Fish & Chips garden peas and french fries	£8.95	Homemade Burger in a bun, side salad and french fries	£8.95

Desserts

Chocolate Brownie v vanilla ice cream	£5.50	Selection of Ice Creams & Sorbets v vea gfa dfa please ask your server for todays flavours 1 scoop £2.00 • 2 scoops £3.95
Apple & Blackberry Crumble v vea gfa dfa vanilla ice cream or custard	£5.50	



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