# 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 freshly baked warm bread, herb butter	£7.95
Mushroom & Walnut Pâté v vea gf dfa pickled pears, sourdough croûtes	£8.50
Ginger, Honey & Soy Glazed Salmon Filo Parcels homemade kimchi	£9.95
Smoked Mackerel & Lime Rillettes gfa sourdough croûtes, pickled carrot, rocket salad	£8.95
Veal Meatballs gf	£9.95/
sticky Thai glaze, rice noodles	£17.95
Chicken Skewers gfa dfa chilli and lime mayonnaise, dressed rocket leaves	£9.95
Salads	
Available as a fresh starter or up-graded to a light main course.	
Chicken Caesar Salad gfa	£9.95/
little gem, anchovies, parmesan, Caesar dressing	£15.95
add: bacon lardons	+£3.50
Salad Niçoise gfa dfa	£8.95/
spinach, little gem, edamame beans, new potatoes, soft egg, anchovies, red onion, cherry tomatoes	£14.95
add: swordfish steak to your up-graded Salad Niçoise	+£6.00

## **Sharing Board for 2 gfa**

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

£15.95

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### **Mains**

'The Birch' Chargrilled Steak Burger gfa dfa homemade 8oz steak patty 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	£18.95
Beer Battered Fillet of Fish gf dfa sustainable English caught haddock fillet in gluten free beer batter, tartare sauce, minted crushed peas, triple cooked chunky chips, charred lemon wedge	£18.95
Pan Fried Chicken Supreme gf herb crushed new potatoes, braised leeks, rainbow carrots, mushroom and white wine cream sauce	£19.95
Pork Schnitzel cheddar mashed potato, sautéed green beans, burnt apple puree, confit garlic and tarragon butter	£24.50
Pan Fried Sea Bass Fillet(s) gf dfa sautéed new potatoes, tenderstem broccoli, tomato, pineapple and basil salsa  1 fillets	
Sun-blushed Tomato Risotto v ve gf df crumbled vegan feta, basil oil	£17.95
Chargrilled Swordfish gfa orzo pasta, spring onion, crispy capers, chorizo, tomato and mascarpone sauce	£27.50
Pan Roasted Duck Breast gf dauphinoise potato, tenderstem broccoli, caramelised onion puree, raspberry jus	£27.95

## From The Grill

Choose one of our locally sourced steaks cooked on the chargrill and served with triple cooked chunky chips or french fries, confit plum tomato, flat mushroom and watercress salad gfa dfa

8oz Rump Steak £26.50 • 8oz Sirloin Steak £33.95 • 10oz Ribeye Steak £36.95

Add a sauce: blue cheese • peppercorn • confit garlic & tarragon butter £3.50

Make it a surf & turf! Add whole crevettes £3.25 each

#### Sides

Sautéed Green Beans & **Bacon Lardons** gfa dfa

**Buttered Tenderstem** Broccoli v vea gf dfa

**Dressed House** Salad v vea gfa dfa

**Triple Cooked Chunky** Chips v gfa

French Fries v gfa

all £4.95