

# 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

**Potted Crab & Prawns** gfa

**£9.95**

set with pink peppercorn butter, brown bread

**Pan Fried Mackerel Fillet** gf dfa

**£10.95**

beetroot and horseradish remoulade

**Beef Cheek Croquette**

**£9.95**

red onion jam, rocket and gherkin salad, wholegrain mustard drizzle

**Breaded Chicken Thigh** dfa

**£9.50/**

wild mushroom egg fried rice, sweet chilli sauce

**£15.95**

**Honey & Garlic Roasted Cauliflower** v vea dfa

**£8.95**

spicy sake dipping sauce

## Salad

*Available as a fresh starter or up-graded to a light main course.*

**Chicory, Apple, Walnut & Stilton Salad** gf

**£8.50/**

honey mustard dressing

**£14.95**

**add: shredded chicken**

**+£3.50**

### 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**

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> gfa dfa	£19.95
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	
<b>Beer Battered Fillet of Fish</b> gf dfa	£19.95
sustainable English caught haddock fillet in gluten free beer batter, tartare sauce, minted crushed peas, triple cooked chunky chips, charred lemon wedge	
<b>Harissa Marinated Lamb Rump</b> gf dfa	£27.95
creamy mashed potatoes, tenderstem broccoli, butternut squash puree, port jus	
<b>Slow Cooked Rolled Pork Belly</b> gf	£24.50
macaire potatoes, braised red cabbage, bramley apple compote, cider cream sauce	
<b>Pan Fried Sea Bass Fillet(s)</b> gf dfa	1 fillet £19.95
herb crushed potatoes, cavolo nero, prawn, caper and almond brown butter	2 fillets £25.95
<b>Roast Chicken Supreme</b> gf	£21.95
fondant potato, blue cheese and bacon creamed leeks, red wine jus	
<b>Harvest Vegetable &amp; Lentil Casserole</b> v ve df	£17.95
herb dumplings	
<b>Roast Salmon Fillet</b>	£25.50
mixed seafood tagliatelle, tomato, basil and chilli sauce	

## 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

**Pork Ribeye Steak £23.95 • 8oz Sirloin Steak £33.95 • 10oz Ribeye Steak £36.95**

**Add a sauce:** wild mushroom • peppercorn • chimichurri butter **£3.50**

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

## Sides

<b>Braised Red Cabbage</b> gfa dfa	<b>Dressed House Salad</b> v vea gfa dfa	<b>French Fries</b> v gfa
<b>Tenderstem Broccoli With Flaked Almonds</b> v vea gf dfa	<b>Triple Cooked Chunky Chips</b> v gfa	all £4.95



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