

Sunday Lunch Menu

Food served from 12pm to 5pm

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

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 **£8.95**

v vea dfa

spicy sake dipping sauce

Chicory, Apple, Walnut & Stilton Salad gf **£8.50/**

honey mustard dressing **£14.95**

add: shredded chicken +£3.50

Children's Sunday Lunch

Suitable for 10 years and under.

Please note that some dishes from the main Sunday menu are also available in smaller portions.

Starters

Garlic Ciabatta v **£3.95**

add cheese for 50p

Kids Crudités **£3.95**

breadsticks, carrot and cucumber batons with Marie Rose sauce

Mains

Traditional Roast **£10.95**

choose from roast beef, lamb or pork, served with all the trimmings

Kids Fish & Chips **£9.95**

with garden peas and french fries

Chicken Goujons **£8.95**

garden peas and French fries

Homemade Burger **£9.95**

in a bun, mixed leaves and french fries

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

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	

Additional Mains

Pan Fried Sea Bass Fillet(s) gf dfa	1 fillet £19.95
sautéed new potatoes, tenderstem broccoli, tomato, pineapple and basil salsa	2 fillets £25.95
Harvest Vegetable & Lentil Casserole v ve df	£17.95
herb dumplings	
Locally Sourced Steak Of The Day gfa dfa	from £25.95
served with triple cooked chunky chips or french fries, confit plum tomato, flat mushroom and watercress salad	
add a sauce: blue cheese • peppercorn • confit garlic & tarragon butter	£3.50



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