



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

| | | | |
|--|-------|--|--------|
| Sweet Potato & Butternut Squash Soup v vea gfa dfa toasted pumpkin seeds, warm bread, herb butter | £7.95 | Sundried tomato Hummus v vea gfa dfa croûtes, pickled beetroot, rocket salad | £8.95 |
| Caramelised Onion Sausage Rolls burnt apple purée | £9.95 | Chicken & Duck Liver Parfait gfa black grape and port chutney, toasted brioche | £9.50 |
| Vegan Feta, Cashew Nut, Orange & Carrot Salad v ve gf df course grain mustard dressing | £8.95 | Prawn & Crayfish Cocktail gfa dfa brown bread and butter | £9.50 |
| | | Garlic & Herb Butter Whole Crevettes gf dfa mixed leaf salad | £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)

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|---|--------|---|--------|
| 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 vea dfa roast potatoes, honey glazed parsnips, steamed vegetables, carrot crush, vegetarian gravy | £16.50 |
| Roast Pork gfa crackling and apple sauce | £18.95 | | |
| Trio of above Meats gfa served with suitable accompaniments | £22.95 | | |

Additional Mains

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|---|--------------------------------------|
| Pan Fried Seabass Fillet(s) gf dfa sautéed new potatoes, tenderstem broccoli, prawn and flaked almond brown butter | 1 fillet £19.95/ 2 fillets £25.95 |
| Chargrilled Aubergine, Tomato & Mixed Bean Cassoulet v ve df topped with rocket and shallot salad | £17.95 |
| 10oz Rump Steak gf dfa triple cooked chunky chips, roast vine cherry tomatoes, flat mushroom, rocket salad, peppercorn sauce | £28.50 |

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

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 v vea 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 3 Cheeses £12.95 • 4 Cheeses £14.95 |
| Boozy Berry Crumble v vea gf dfa oat crumble, homemade custard | £8.95 | |
| Gingerbread Chocolate Brownie v vanilla ice cream | £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 |
| Miso Caramel & Fig Tart v pistachio biscotti | £8.95 | |
| Syrup Poached Orchard Fruits v ve df vegan vanilla ice cream | £8.95 | Coffee & Petit Fours v £7.50 Chef's homemade petit fours accompanied with your choice of complimentary coffee (excludes liqueur coffee) |

Coffee

Wooden Hill Coffee Company

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|-------------------|-------|--------------------------|-------|-----------------------|-------|
| Americano | £3.40 | Latte | £3.75 | Macchiato | £3.75 |
| Flat White | £3.85 | Espresso - single | £3.40 | Mocha | £3.80 |
| Cappuccino | £3.75 | Espresso - double | £3.70 | Liqueur Coffee | £8.50 |

Tea

Award winning Tea-Pigs

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|---------------------------|-----------------------------|--------------------------|-----------------------------------|
| English Breakfast | Darjeeling Earl Grey | Peppermint Leaves | Mao Feng Green Tea |
| Lemon & Ginger | Chamomile Flowers | Super Fruit | Liquorice & Peppermint |
| | | | all £3.60 |

Children's Sunday Lunch

Suitable for 10 years and under

Starters

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| Garlic Ciabatta v add cheese for 50p | £3.95 | Kids Crudités breadsticks, carrot and cucumber batons with Marie Rose sauce | £3.95 |
|--|-------|---|-------|

Mains

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|---|--------|---|-------|
| Traditional Roast choose from roast beef, lamb or pork, served with all the trimmings | £10.95 | Chicken Goujons garden peas and French fries | £8.95 |
| Kids Fish & Chips with garden peas and french fries | £9.95 | Homemade Burger in a bun, mixed leaves and french fries | £9.95 |

Desserts

| | | |
|---|-------|--|
| Chocolate Brownie v with vanilla ice cream | £5.95 | Selection of Ice Creams & Sorbets v vea gfa dfa 1 scoop £2.40 - 2 scoops £4.80 please ask your server for flavours |
| Christmas Pudding v vea gfa dfa with crème anglaise | £5.50 | |



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