

Sunday Lunch Menu

Food served from 12pm to 5pm

Starters/Lighter Mains

Bread & Marinated Vinci Olives v gfa	£3.50	Homemade Soup of the Day v gfa with warm bread and herb butter	£6.50
Potted Crab & Prawns gfa pickled vegetables, mixed leaves and herb ciabatta croutons	£8.95	Pan Fried Fishcake gf soft fried egg and wilted spinach	£7.50/ £12.95
Ham Hock Croquette wholegrain mustard cream sauce, braised leeks and pea puree	£8.95	Chicken & Duck Liver Pate gfa red onion chutney, dressed mixed leaves and toasted brioche	£7.95
Smoked Chicken, Walnut & Raspberry Salad gf sherry vinegar dressing	£6.95/ £11.95	Blue Cheese Fritters v gf pear and walnut salad, balsamic dressing and tomato chutney	£6.95
Tiger Prawns gfa marinated in garlic and lemongrass, tomato and mango salsa, dressed mixed leaf salad	£9.95	Pan Fried Scallops gf curried cauliflower puree, crispy pancetta, pomegranate dressing and port poached figs	£11.95

Traditional Sunday Roasts

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	£18.95
Slow Roast Leg of British Lamb gfa rubbed with rosemary and confit garlic	£16.95
Roast Pork gfa crackling and apple sauce	£15.95
Trio of above Meats gfa served with suitable accompaniments	£20.95
Roast Free Range Chicken Breast Supreme gfa	£15.95
'The Birch' Nut Roast v with steamed market vegetables, cauliflower cheese, herb crushed carrots, crisp roast potatoes, honey roast parsnips and vegetarian gravy	£13.95
Kid's Roast choose from roast beef, lamb, pork or chicken, served with all the trimmings	£9.95

Mains

Woodview Farm Steak Of The Day gf grilled tomato, grilled flat mushroom, watercress salad, peppercorn sauce and either french fries or hand cut chunky chips	from £23.95
Crispy Skinned Sea Bass Fillet(s) gf tenderstem broccoli with flaked almonds, sautéed new potatoes and dill velouté	1 fillet £17.95 2 fillets £21.95
Chef's Vegetarian Platter a selection of 3 fresh small dishes. Please ask your server for today's dishes	£13.95



v - Suitable for vegetarians gf- Gluten free

gfa - Gluten Free Available. This Dish can be adapted to gluten 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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Desserts

'The Birch' Soufflé of the Day gfa with matching accompaniments	£7.95	Vanilla Crème Brûlée v gfa homemade shortbread biscuits	£7.95
Chocolate & Blueberry Roulade v gf white chocolate sauce and blueberry coulis	£7.50	Mango Cheesecake v raspberry compote and passion fruit ice cream	£7.50
Toffee Apple Crumble v homemade custard	£6.95	Artisan Cheese Board v gfa a selection of artisan made cheese, served with celery, grapes, homemade chutney, cheese biscuits and crackers	
Pecan Tart v maple syrup and Chantilly cream	£6.95	<i>Platter of 3 Cheeses</i> £9.95 <i>Platter of 4 Cheeses</i> £11.95	
Triple Chocolate Bread & Butter Pudding v vanilla ice cream	£7.95	Selection Of Premium Ice Creams & Sorbets gfa flavours available upon request v - Please ask for suitable vegetarian options	
		2 scoops £3.50 3 scoops £4.95	

Dessert Wine

Chateau Mingets Sauternes France 2019	½ bottle £24.50	glass (125 ml) £8.30
Late Harvest Sauvignon La Playa Chile 2016	½ bottle £23.00	glass (125 ml) £7.80
Botrytis Riesling Paulett Australia 2020	50cl bottle £24.50	

Port

Taylors LBV 2015/16	½ bottle £25.10	oversize glass (100ml) £7.05
Taylors Chip Dry		oversize glass (100ml) £7.25
Quinta De Vargellas 2008		oversize glass (100ml) £11.90

Brandy

Courvoisier VS	glass (25ml) £3.75	Remy Martin XO	glass (25ml) £11.40
Courvoisier VSOP	glass (25ml) £4.65	Janneau XO	glass (25ml) £7.10
Courvoisier XO	glass (25ml) £9.65	Calvados	glass (25ml) £11.20
Remy Martin VSOP	glass (25ml) £4.65	1990 Louis de Lauriston	

Coffee

Wooden Hill Coffee Company

Americano	£2.80	Café-Latte	£2.95	Espresso - single	2.70	Macchiato	£2.95
Double Americano	£2.95	Cappuccino	£2.95	Espresso - double	£2.95	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 **£2.65**

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