

Lunchtime & Evening Menu

Available Wednesday to Saturday

Starters/Lighter Mains

Bread & Marinated Vinci Olives v gfa

Potted Crab & Prawns gfa

pickled vegetables, mixed leaves and herb ciabatta
croutons

Ham Hock Croquette

wholegrain mustard cream sauce, braised leeks and
pea puree

Smoked Chicken, Walnut & Raspberry Salad gf

sherry vinegar dressing

Tiger Prawns gfa

marinated in garlic and lemongrass, tomato and
mango salsa, dressed mixed leaf salad

Homemade Soup of the Day v gfa

with warm bread and herb butter

Pan Fried Fishcake gf

soft fried egg and wilted spinach

Chicken & Duck Liver Pate gfa

red onion chutney, dressed mixed leaves and toasted
brioche

Blue Cheese Fritters v gf

pear and walnut salad, balsamic dressing and tomato
chutney

Pan Fried Scallops gf

curried cauliflower puree, crispy pancetta, pomegranate
dressing and port poached figs

Mains

'The Birch' Chargrilled Steak Burger

in a toasted brioche bun with smoked bacon, mature Cheddar, tomato relish, gherkins and crisp lettuce, served with
battered onion rings and a choice of French fries or hand cut chunky chips

Grilled Swordfish Steak gf

pea puree, crushed new potatoes with sundried tomatoes, braised fennel, anchovy, tomato, olive and caper sauce

Pan Fried Chicken Breast

potato gnocchi in a mushroom velouté with wild mushrooms and tarragon

Crispy Skinned Sea Bass Fillet(s) gf

a choice of 1 or 2 fillets, tenderstem broccoli with flaked almonds, sautéed new potatoes and dill velouté

Marinated Rump of Lamb gf

champ potatoes, sauteed green beans in garlic butter, rosemary jus

Chef's Vegetarian Platter v gfa

a selection of 3 fresh small dishes. Please ask your server for today's dishes

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

Braised Rolled Pork Belly gf

mashed potatoes, creamy leeks with wholegrain mustard and honey roast apple

Lunchtime Only

Beer Battered Fillet of Fish

sustainable English caught cod/haddock fillet in beer batter, tartare sauce, crushed buttered garden peas and hand
cut chunky chips

Side Orders

Triple Cooked Chunky Chips v gfa

Seasonal Vegetables v gfa

French Fries v gfa

Dressed House Salad v gfa



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

Chocolate & Blueberry Roulade *v gf*
white chocolate sauce and blueberry coulis

Toffee Apple Crumble *v*
homemade custard

Pecan Tart *v*
maple syrup and Chantilly cream

Triple Chocolate Bread & Butter Pudding *v*
vanilla ice cream

Vanilla Crème Brûlée *v gfa*
homemade shortbread biscuits

Mango Cheesecake *v*
raspberry compote and passion fruit ice cream

Artisan Cheese Board *v gfa*
a selection of artisan made cheese, served with celery,
grapes, homemade chutney, cheese biscuits and crackers

Platter of 3 Cheeses Platter of 4 Cheeses

Selection Of Premium Ice Creams & Sorbets *gfa*
flavours available upon request

v - Please ask for suitable vegetarian options

2 scoops 3 scoops

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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