



THE
BIRCH
WO BURN

WHILE YOU WAIT

Olives gf vg df 4.50

A selection of marinated olives

Bread & Dips gfa v 6.50

Artisan bread with Chefs choice of in house made dips, whipped butter, balsamic vinegar & olive oil

Ask your server for today's selection

Pork Belly Bites gf df 6.50

Served with burnt apple puree

Padron Peppers gf v vg dla 5.50

Served with whipped goats cheese dip and smoked rock salt

STARTERS

Soup of the Day vg gfa dla v 7.95

Homemade soup served with gourmet crusty bread roll and butter

King Scallops gfa dla 14.95

Caramelised scallops served with mango & lime salsa and Parma ham crisps

Moules Mariniere gfa 13.95

Fresh mussels steamed with shallots, garlic, and white wine, finished with a splash of cream, Served with crusty bread

Beef Cheek Croquettes 9.95

Pulled beef cheek croquettes, red onion jam, gherkin gel and a wholegrain mustard drizzle

Chicken & Duck Liver Parfait gfa 8.95

Parfait served with toasted sourdough and plum & fig chutney

Crab Salad 10.95

Shredded Crab meat, Coriander emulsion, Lemongrass jelly and peanut salad

Roasted Cauliflower v vg dla 8.95

Honey & garlic roasted cauliflower with a spicy sake dipping sauce

Goats Cheese Tart v 8.95

Caramelised onion & Goats cheese tart on a bed of rocket with apple & thyme gel

Burrata gfa v 11.95

Fresh burrata cheese, roasted cherry tomatoes, basil oil, aged balsamic and toasted focaccia

TO SHARE

Charcuterie Platter gfa 17.95

A selection of cured meats, artisan cheese, homemade pickles, foccacia and olives

Oven Baked Brie gfa v 16.50

Topped with walnuts, & pomegranate seeds, finished with a drizzle of honey, served with focaccia and pear wedges

Fish Platter gfa 25.95

White bait, smoked salmon, Bloody Mary crayfish cocktail, calamari and moules mariniere. Served with focaccia bread and tartare sauce

MAINS

Lamb Rump gf dla 27.95

Harissa marinated rump of lamb with creamy mashed potato, Tenderstem broccoli, butternut squash purée and a port jus

Duck Breast gf dla 28.95

Pan roasted duck breast with dauphinoise potato, sautéed Cavolo Nero, parsnip crisps and an apple & blackberry ketchup

Beef Wellington 36.00

Beef fillet coated with mushroom duxelles, wrapped in parma ham and golden puff pastry, served pink with dauphinoise potato, Tenderstem broccoli and red wine jus

Chicken Supreme gf 21.95

Corn-fed chicken supreme, fondant potato, creamed leeks with blue cheese & bacon. Finished with a red wine jus

Cauliflower Steak gf vg df 17.95

Chargrilled cauliflower served over a rich three bean cassoulet with rosemary & tomato sauce, capers and fresh parsley

PASTA & SALAD

Beef Cheek Papardelle gfa dla 21.95

Slow braised beef cheek tossed with pappardelle pasta in a deep red wine, tomato and herb ragu. Finished with fresh parmesan

Roasted Vegetable 15.95

Rigatoni v gfa vg

Rigatoni pasta tossed with roasted Mediterranean vegetables, cherry tomatoes, garlic and fresh herbs in a light tomato & basil sauce, finished with shaved parmesan and extra virgin olive oil

| Add Burrata 6.50

Superfood Salad v gf vg dla 17.95

Quinoa tossed with roasted sweet potato, beetroot, cucumber, cherry tomatoes, red onion, fresh parsley & mint. Finished with pomegranate seeds and a lemon & honey dressing

SEAFOOD

Seafood Risotto gfa dla 21.95

Creamy arborio rice cooked with king prawns, mussels and calamari. Tossed with white wine, garlic and fresh herbs

Sea Bass gf dla 25.95

Pan fried sea bass fillets, served with herb crushed new potatoes, sautéed cavolo nero, served with a delicate white wine, lemon and caper sauce

Sea Bream gf dla 24.95

Whole Sea bream served with baby potatoes, roasted vegetables and salsa verde

- v Vegetarian
- gf Gluten Free
- vg Vegan
- dfa Dairy Free

- gfa Gluten Free Option Available
- vg Vegan Option Available
- dla Dairy Free Option Available

While we take care in our kitchen, all dishes are prepared in an environment where allergens — including wheat and nuts — are present. Please speak to a member of the team about any dietary requirements or allergen concerns before ordering.

STEAKS & GRILL

We are proud to serve award winning British beef from Smith & Clay butchers. All of our steaks are 28 day aged mature beef.

All steaks served with triple cooked chunky chips or French fries, confit vine tomato, flat mushroom and rocket & parmesan salad

10oz Ribeye Steak gfa dla 32.00

8oz Fillet Steak gfa dla 34.00

8oz Sirloin Steak gfa dla 29.00



Add Sauce 3.50

Wild mushroom, Peppercorn or Blue cheese

Upgrade to Dauphinoise Potato 3.50

20oz Chateaubriand gfa dla (to share) 70.00

Served with dauphinoise potato, slow roasted tomato, field mushroom, rocket & parmesan salad, hand battered onion rings and a choice of two sauces

Steak Board gfa dla (to share) 100.00

8oz sirloin, 8oz fillet and 10oz ribeye served with triple cooked chunky chips or french fries, slow roasted tomato, field mushroom, rocket & parmesan salad, hand battered onion rings and a choice of two sauces

The Birch Burger gfa dla 19.95

Homemade 8oz steak patty in a toasted brioche bun with smoked streaky bacon, cheddar cheese, tomato, red onion, lollo rosso, gherkins and burger relish, served with hand battered onion rings and a choice of French fries or triple cooked chunky chips



SIDES

Tender Stem Broccoli gf dla v vg 4.50

Seasoned Fries v gfa 4.50

Triple Cooked Chips v gfa 5.00

Sautéed New Potatoes gf dla 4.50

Dressed House Salad gf dla v vg 5.00

Artisan Bread Basket v gfa 4.50

www.thebirchwoburn.co.uk

VAT & Service

All prices include VAT.

A discretionary 10% service charge is added to all tables and goes directly to our team



PART OF THE
B E Y O N D
P U B S & D I N I N G
G R O U P