



THE
BIRCH
WOBURN

WHILE YOU WAIT

Olives	gf vg df	4.50
A selection of marinated olives		
Bread & Dips	gf 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 df	5.50
Served with whipped goats cheese dip and smoked rock salt		

STARTERS

Soup of the Day	vg gf df v	7.95
Homemade soup served with gourmet crusty bread roll and butter		
King Scallops	gf df	14.95
Caramelised scallops served with mango & lime salsa and Parma ham crisps		
Moules Mariniere	gf	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	df	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 df	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	gf v	11.95
Fresh burrata cheese, roasted cherry tomatoes, basil oil, aged balsamic and toasted focaccia		

TO SHARE

Charcuterie Platter	gf	17.95
A selection of cured meats, artisan cheese, homemade pickles, focaccia and olives		
Oven Baked Brie	gf v	16.50
Topped with walnuts, & pomegranate seeds, finished with a drizzle of honey, served with focaccia and pear wedges		
Fish Platter	gf	25.95
White bait, smoked salmon, Bloody Mary crayfish cocktail, calamari and moules marinere. Served with focaccia bread and tartare sauce		

MAINS

Lamb Rump	gf df	27.95
Harissa marinated rump of lamb with creamy mashed potato, Tenderstem broccoli, butternut squash purée and a port jus		
Duck Breast	gf df	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	gf df	21.95
Slow braised beef cheek tossed with papardelle pasta in a deep red wine, tomato and herb ragu. Finished with fresh parmesan		
Roasted Vegetable		15.95
Rigatoni		
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 df	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	gf df	21.95
Creamy arborio rice cooked with king prawns, mussels and calamari. Tossed with white wine, garlic and fresh herbs		
Sea Bass	gf df	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 df	24.95
Whole Sea bream served with baby potatoes, roasted vegetables and salsa verde		

v Vegetarian
 gf Gluten Free
 vg Vegan
 df Dairy Free

gf Gluten Free Option Available
 vg Vegan Option Available
 df 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

32.00

8oz Fillet Steak

34.00



8oz Sirloin Steak

29.00

Add Sauce

Wild mushroom, Peppercorn or Blue cheese

Upgrade to Dauphinoise Potato

3.50

20oz Chateaubriand

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

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

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

4.50

Seasoned Fries

4.50

Triple Cooked Chips

5.00

Sautéed New Potatoes

4.50

Dressed House Salad

5.00

Artisan Bread Basket

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