



THE
BIRCH
WOBURN

SUNDAY MENU

WHILE YOU WAIT

Olives gf vg df

A selection of marinated olives

4.50

Pork Belly Bites gf df

Served with burnt apple puree

6.50

Bread & Dips gf v

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

5.50

Padron Peppers gf v vg df

Served with whipped goats cheese dip and smoked rock salt

5.50

Ask your server for today's selection

STARTERS

Soup of the Day vg gf df v

Homemade soup served with gourmet crusty bread roll and butter

7.95

Beef Cheek Croquettes

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

11.95

Chicken & Duck Liver Parfait gf

Parfait served with toasted sourdough and plum & fig chutney

8.95

Crab Salad

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

10.95

Roasted Cauliflower v vg df

Honey & garlic roasted cauliflower with a spicy sake dipping sauce

8.95

Goats Cheese Tart v

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

8.95

SHARING STARTERS

Charcuterie Platter gf

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

17.95

Oven Baked Brie gf v

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

16.50

v Vegetarian

gf Gluten Free

vg Vegan

df Dairy Free

gf Gluten Free Option Available

vg Vegan Option Available

df Dairy Free Option Available

www.thebirchwoburn.co.uk

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.

VAT & Service

All prices include VAT.

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

SUNDAY ROAST

Home cooked Sunday Roast, served with roast potatoes, homemade Yorkshire pudding seasonal vegetables, celeriac purée and a rich gravy

Pork Belly	18.50
Free Range Chicken Supreme	18.50
12 hours Slow Cooked Lamb	19.50
Off the bone & rolled	
Beef Strip Loin	20.50
Honey Glazed Gammon	17.50
'The Birch' Nut Roast	16.50
Add Cauliflower Cheese	4.50
Add Pigs in Blankets	4.50
Coated in honey and whole grain mustard	



Mixed Roast to Share

42.00

Slice of each; Beef strip loin, slow cooked lamb and pork belly served with roasted potatoes, homemade Yorkshire puddings, seasonal vegetables, cauliflower cheese, honey and whole grain mustard pigs in blankets, celeriac puree and a rich gravy.

STEAKS

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	4.50
Wild mushroom, Peppercorn or Blue Cheese	

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

ADDITIONAL MAINS

Sea Bass	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	
Roasted Vegetable Rigatoni	15.95
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	
Superfood Salad	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	

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

