



Valeries

..The final Countdown....

A glass of bubbles on arrival,

For the table

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Sourdough from the bakery, farmhouse butter (v)
Birch pork and truffle country terrine *
Onion squash, chestnut, rosemary & watercress (vg)

- *vg Salt baked swede and preserved truffle terrine

Mains

Meat-

Roast Aylesbury Duck, smoked beetroot, grilled chicory

Pesci-

Roast monkfish, shellfish bisque, fennel & monks beard

PB-

Stuffed Globe artichoke, wild mushroom, sage, whipped tofu

Served with
Crispy potato gratin (vg)

DESSERT

Almond praline ice cream, Roast almonds, baked apple (vg)



Please let us know if you have any allergies or special dietary requirements, our dishes are made here at Birch and may contain trace ingredients.

A discretionary 12.5% service charge will be added to your bill.