

Valeries

Breakfast 7 - 12

Croissant (v)	3
Pain au choc (v)	3.75
Toasted sourdough, Keen's farmhouse butter	4
Bircher muesli, almond butter, dates, strawberry jam	7
Greek yogurt, granola, stone fruit	7
Porridge, coconut jam, coconut granola & banana	7
Breakfast muffin – sausage patty, fried egg, brown sauce	9.5
Oak smoked kippers, curried butter, poached egg, sourdough	18



Brunch 7 - 3

Beef hash - salt beef, potatoes, Lyonnaise onion, fried egg	14
Smoked salmon, rye bread, shallots, crème fraiche, poached egg	15
Sauté mushrooms on sourdough, kale, hazelnut, roast garlic miso	11
Add a poached egg	1.5
Baked St Ewe eggs, red pepper, yoghurt, mojo verde, sourdough	11

Lunch 12- 4

Sourdough from the Bakery, farm house butter	4
Nocellara del Belice olives	3.5
Chickpea hummus, radish & garlic flatbread	6.5
Wood fired padron peppers	6
Spiced pea & cauliflower fritter, smoked tomato ketchup	7
Chicken liver mousse, chutney, hazelnut, sourdough	7
Today's soup	8
Warm salad of grilled cauliflower, chicory, caper and raisin	10
Smoked Cornish mackerel, beetroot and apple remoulade, horseradish	12
Fricasee of pearl barley, root veg & garden herbs, sourdough bread	12
Barbecued chicken & Romaine lettuce Caesar salad	15
Hereford beef burger, soft onion, cheese, burger sauce & chips	17
Black garlic mac & cheese, toasted breadcrumb, garlic bread	14

SIDES

Grilled greens	5
Walled garden potatoes, garlic yoghurt aioli	5
Birch green salad	5
Chips	5

(v) = vegetarian

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.

Valeries

Snacks

Sourdough from the Bakery, farmhouse butter	4
Nocellara del Belice olives	3.5
Wood fired padron peppers	6
Turkey croquettes, cranberry hot sauce	6

Small Plates

Hummus, breakfast radish, garlic flatbread	7
Cured Sea trout, leeks vinegrete, eggs mimosa	12
Roast sandy carrot, tahini, orange dressing, toasted seeds	7
Today's soup	8
Beef tartare, St Ewes egg yolk, House sourdough	10

Large Plates

Potato gnocchi, Jerusalem artichoke, pickled mushrooms, parmesan	15
Hand cut pappardelle, chestnut mushroom bolognese	15
Hereford beef burger, soft onion, cheese, burger sauce, chips	17
Galician octopus, chorizo & potato gratin, fennel salad	26
Smoked beef short rib, parmesan polenta, Tropea onion	26
Herb fed chicken breast, sprouts, chestnuts & bacon, roast Delica pumpkin	24
Onion squash stuffed with wild mushrooms & lentils, whipped tofu	16

Sides

Walled garden potatoes, aioli, parsley	5
Grilled greens, salsa verde	5
Wood fired cauliflower cheese	5
Birch Farm salad	5
Chips	5

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