

BIRCH

Friday 11:30am - 3pm & 6pm - 9:30pm
Saturday 8:30am - 3pm & 6pm - 9:30pm
01453 758477 / wesley@birchcatering.com
6 Union Street, Stroud, GL5 2HE

Lunch Menu 11:30am - 3pm

A selection of homemade breads with Spanish Gordal olives £5

Soup au pistou with toasted fougasse £6.5 vegan

Twice baked Welsh rarebit cheese soufflé £8

Omelette Arnold Bennet - smoked haddock and Gruyere £8

Sole goujons with squid ink aioli £9

Mushroom kiev with purple sprouting, roasted squash and crisp sage £10

Fish pie - Cod, Salmon, prawns and Smoked Haddock with black kale £12

Chalk stream trout pate with horseradish, beets and granary loaf £7

Pheasant samosas with mango pickle and curried mayonnaise £8

Catalonian fish stew - shellfish, chorizo, alioli and saffron £14

Pappardelle with game ragu, parmesan, roquette and smoked morcilla £10

Pumpkin ravioli with oat cream, basil and walnuts £9 vegan

Huevos Rancheros - tortilla, eggs, salsa, chorizo and avocado £9

Pheasant goujons in tortilla crumb with smoked hummus £8

Steak frites - 8oz sirloin steak, French fries, sauce au poivre and baby leaf salad £21

Pudding

Dark chocolate, salted caramel and cherry roulade £6.5

Trifle-winter berry preserve, vanilla custard, champagne syllabub £6.5

Passion fruit and mango pavlova with raspberries and mint £6.5

Chocolate ganache, honeycomb, maple granola and pistachio vgn £6.5

Cheese £8.5 for a selection of three:

Barkham Blue	(English, cow)	Brebirousse	(French, sheep)
Double Gloucester	(English, cow)	Ribblesdale blue	(English, goat)

Please make a member of staff aware if you have an allergy or an intolerance and they will recommend suitable dishes for you.