



THE  
SILVER BIRCH

## Homemade Snacks

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Breads & Butters

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Amuse Bouche

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Norfolk carrots, wild garlic capers, coolea, pearl barley

Red Ruby beef tartare, Jerusalem artichoke, tarragon

Mevagissey mackerel, Porthilly oyster, pickled turnip, dill

Devon crab, pickled apple, sourdough crumpets, caviar

*£10.00 Supplement*

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Delica pumpkin, chanterelles, cavolo, autumn truffle

Poached Newlyn cod, brassicas, smoked roe sauce

Sika venison, ragout, confit salsify, ceps, quince

Squab pigeon, croustillant, plum, organic beetroot

*£12.00 Supplement*

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Kentish blackberries, meadowsweet, granola, meringue

Bergamot parfait, Earl Grey sorbet, orange jelly

Brown butter chocolate delice, preserved cherries, milk sorbet

Selection of British cheeses, dried fruit loaf, homemade crackers, seasonal chutney

*Supplement £8.00*

***Set menu £75.00pp***

*Discover our carefully chosen and unique pairings from across the world.*

*Let our sommelier guide you through your courses.*

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free. Game dishes may contain lead shot. A discretionary 12.5% service charge will be added to your bill.

VAT: 336 1080 29