



THE
SILVER BIRCH

LUNCH SET MENU

Served from 12pm, Wednesday to Saturday
Two courses for £38 per person, Three courses for £42 per person

Snacks and sourdough focaccia with lovage butter

Choice of
Starters

Cured Cornish mackerel, Norfolk beetroot, horseradish

Organic celeriac, coolea cheese, pickled red onion,
celeriace broth

Mains

Shetland cod, charred lettuce, fennel puree, mussel
cream

Texel lamb, sweetbread, smoked broccoli, wild garlic

Desserts

Perl Las, tomato chutney, dried fruit loaf

Valrhona chocolate mousse, milk sorbet, Scottish
raspberries

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.

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

VAT: 336 1080 29



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