

2 courses £35 – 3 courses £40

Sourdough focaccia, salted butter £2 V | Nocellara olives £5 V GF DF



THE THREE
BLACKBIRDS

WOODDITTON

Small plates

Seasonal soup, sourdough DF GF*

Scotch egg, apple cider purée GF DF

Tempura battered tiger prawns, sweet chilli sauce DF

Charred asparagus, pea & mint, poached hens egg, truffle oil GF DF V

Ham hock terrine, piccalilli, rocket, focaccia GF* DF

Citrus cured trout, mango & chilli salsa, watercress, focaccia croute GF* DF

Mains

Roast sirloin of beef GF*

Slow cooked shoulder of lamb, mint sauce GF*

Roast chicken breast, pork & apricot stuffing GF*

Vegetarian nut roast, vegetarian gravy V

Roasts served with roast potatoes, creamed leeks, honeyed carrots, savoy cabbage, red cabbage & yorkshire

Add an extra Yorkshire pudding £0.5 | add broccoli & cauliflower cheese £3.5

Beer battered haddock, tartare, rocket salad, triple cooked chips DF

Shallot & balsamic tarte tatin, roasted beetroot, fetta cheese & rocket salad VG

Baked plaice, buttered new potatoes, samphire, caper & brown shrimp butter GF

Sides £4.5

triple cooked chips GF DF VG | skinny fries GF DF VG

garlic thyme & rosemary roast potatoes VG | buttered savoy cabbage GF V

Desserts

Apple tarte tatin, chantilly cream, cinnamon ice cream (2 share)

Bart's chocolate chip banana cake, cinnamon ice cream V

Vanilla crème brûlée, citrus shortbread V

Carrot cake, vegan vanilla ice cream, candied walnuts VG N

Rhubarb & custard parfait, rhubarb compote, graham biscuit V

Triple chocolate brownie, berry compote, strawberry ice cream V

Saffron – local & seasonal artisan made ice creams & sorbets

vanilla pod | traditional chocolate | strawberries & cream | vegan vanilla | mango sorbet | salted caramel

V Vegetarian VG Vegan GF Gluten Free DF Dairy Free A Available N Contains Nuts

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team