



**THE THREE
BLACKBIRDS**
WOODDITTON

Sunday Best

Two course £27 - Three course £32

Sourdough focaccia, butter **V** £2

Olives **V GF DF** £5

Starters

Seasonal soup **VG DF GF***

Scotch egg, english mustard **DF**

Miso cured trout, burnt bell pepper, pickled radish, spring onion **GF**

Breaded smoked haddock & trout fishcake, red pepper ketchup, chorizo, rocket **GF**

Maple roasted fig, feta, pickled walnut, burnt apple, watercress **VG GF**

Roasts

Sirloin of beef horseradish cream **GF***

Pork loin, crackling, apple sauce **GF***

Chicken breast, pork & apricot stuffing **GF***

Vegetarian nut roast **V**

all roasts served with creamed leeks, honey roasted carrots, buttered savoy cabbage & braised red cabbage

Mains

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

28 day dry aged beef burger, jalapeno ketchup, smoked cheese, baby gem, fries, slaw

Garlic gnocchi, sun blushed tomato, salt baked celeriac, pine nuts, salsa verdi **VG GF**

Sides £4.5

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

broccoli & cauliflower cheese

Desserts

Double chocolate brownie, berry compote, strawberry ice cream **V**

Caramelised almond tart, raspberry compote, raspberry sorbet **V N**

Apple & blackberry crumble, vanilla ice cream **V**

Sticky toffee pudding, toffee sauce, vanilla ice cream **VG GF**

Baked cheesecake, blackberry compote **V**

Ice cream & sorbets, *please ask for today's selection*

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

An optional 10% service charge will be applied to your bill