

Sunday Menu

NIBBLES

Sourdough focaccia, salted butter £2 **V**

Nocellara olives £5 **V GF DF**

Halloumi fries, tomato chutney £6 **GF**

Crispy breaded whitebait, lemon aioli £6 **DF**



THE THREE
BLACKBIRDS
WOODDITTON

2 courses £27 | 3 courses £32

STARTER

Scotch Egg, tomato chutney, rocket, pickled red onion **GF**

Seasonal Soup, toasted sourdough **VG DF GF***

Pork & Smoked Chicken Terrine, celeriac remoulade, pickled shallot, focaccia croute **DF**

Gin Cured Trout, pickled cucumber, horseradish crème fraiche, watercress, burnt apple **GF**

Beetroot Hummus, orange, fennel, fetta, focaccia croute **VG GF***

Charred Mackerel Fillet, crispy capers, heritage tomato, rocket, salsa Verdi **DF GF**

MAINS

Suffolk Roasted Beef Sirloin, Yorkshire pudding

Roast Pork Loin, crackling & apple sauce

Roast Chicken Supreme, pork & apricot stuffing

*All roasts served with roast potatoes, creamed leeks, honey roasted parsnips, buttered carrot & savoy cabbage

Add a Yorkshire pudding £0.5 Or Add Broccoli & Cauliflower Cheese £4.50

Herb Crusted Chalk Stream Trout, new potatoes, edamame beans, peas, samphire, beurre blanc sauce **GF**

Cherry Tomato Tarte Tatin, tomato & basil, rocket & watercress salad, aged balsamic **VG**

Barsham's Beer Battered Haddock, tartare sauce, crushed minted peas, triple cooked chips **DF**

Chicken Caesar Salad, cos lettuce, Caesar dressing, anchovies, parmesan, croutons

28 Day Dry Aged Beef Burger, bacon jam, smoked cheddar cheese, pickled gherkin, baby gem, pickled red onion, mayonnaise, served in a brioche bun with skinny fries & slaw

SIDES £4.5

Triple cooked chips **GF DF VG** | House salad **GF DF V**

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

DESSERTS

Maple Roasted Peach, almond granola, coconut yogurt, kirsch cherries **VG N**

Strawberries & Cream, macerated strawberries, vanilla parfait, strawberry consume **V GF**

Dark Chocolate Tart, salted caramel sauce, crème fraiche **V**

Sticky Toffee Pudding, toffee sauce, vanilla ice cream **V**

Homemade Doughnuts, cinnamon sugar, blueberry jam, sherbet lemon sorbet **V**

Local Ice Creams & Sorbets

Vanilla pod | Traditional chocolate | Strawberries & cream | Mocha

Salted caramel | Lemon curd & meringue

Vegan vanilla | Mango sorbet | Sherbet lemon sorbet | Cammas Hall raspberry sorbet

If you have any dietary requirements, please inform a team member

V Vegetarian **GF** Gluten free **VG** Vegan **DF** Dairy free **N** Nuts **VG*** Vegan available

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