



THE THREE
BLACKBIRDS
WOODBITTON

EASTER SUNDAY MENU

Espresso Martini £11 Flint Vineyard Sparkling Rose £9.85 Peach Spritz £10

Sourdough focaccia, salted butter £2 **V** | Nocellara olives £5 **V GF DF** | Halloumi fries, garlic mayonnaise £6 **GF**

Salt & pepper squid, sweet chilli aioli £5.5 **GF**

2 courses £30 | 3 courses £36

STARTER

Scotch Egg, chilli jam, rocket, pickled shallot **GF DF**

Ham Hock & parsley terrine, gherkin ketchup, pickled onions, rocket, grilled focaccia **DF**

Lemon & herb fishcake, lemon aioli, rocket salad **GF**

Smoked paprika hummus, spiced cauliflower, pickled red onion, pomegranate, grilled focaccia **VG**

Carrot & coriander soup, sourdough **VG DF**

MAINS

Roast Suffolk Sirloin, yorkshire pudding

Roast Shoulder Of Lamb, mint sauce

Roast Chicken Supreme, pork, apricot & thyme stuffing

*All roasts served with roast potatoes, roasted carrot, buttered savoy, braised red cabbage, carrot & swede mash

Add a Yorkshire pudding 50p

Eastern Gold Beer Battered Haddock, triple cooked chips, tartare sauce, salad **DF**

Three Blackbirds Salad, avocado, sun blushed tomatoes, pickled onions, honey mustard dressing **GF DF**

Add Chicken Breast or Smoked Trout

Pan roasted hake, purple sprouting broccoli, pancetta, potato terrine, salsa verde **GF**

Vegan Garlic & Thyme Gnocchi, roasted root vegetables, charred hispi cabbage, basil pesto **VG**

SIDES £4.5

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

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



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DESSERTS

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

Triple Chocolate Brownie, passion fruit sauce, pecan praline, vanilla ice cream **VN**

Chocolate & orange croissant pudding, vanilla ice cream **V**

Carrot cake, carrot, candied walnuts, vanilla ice cream **VGN**

Selection of Ice Creams & Sorbets – 3 scoops **V**

Vanilla pod | Traditional chocolate | Strawberries & cream | Cinnamon | Mocha
Vegan vanilla | Mango sorbet | Sherbet | lemon sorbet | Cammas Hall raspberry sorbet

SHARING DESSERT

Apple Tarte Tatin, chantilly cream, Anglaise **V**

ENGLISH CHEESE

Selection of English cheeses, sticky pickle, celery, grapes, crackers £3 supplement

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