



THE THREE BLACKBIRDS

WOODDITTON

Mothers day menu

Homemade Sourdough Focaccia, salted butter £2 **V** | Nocellara Olives £3.5 **V GF** | Halloumi Fries, red pepper ketchup £5.5 **GF**
Baked Camembert To Share, spiced apple & sultana chutney with toasted sourdough £13 **V**

2 courses £30 | 3 courses £36

STARTERS

'Musk's' Scotch Egg, celeriac remoulade, land cress **GF**

Leek & Potato Soup, sourdough **VG**

Chicory & Pickled Beetroot Salad, apple & hazelnuts **VG GF**

Smoked Haddock Fishcake, lemon mayonnaise, poached Rattlesden Farm egg **DF**

Moules Marineire, toasted sourdough **V**

MAINS

Roast Suffolk Sirloin, roast potatoes, Yorkshire pudding

Roast Free Range Pork Loin, roast potatoes, apple sauce **GF**

Roast Chicken To Share, roast potatoes, pork and sage stuffing, bread sauce & Yorkshire puddings

All roasts served with roasted carrots, buttered kale, braised red cabbage, carrot & swede mash, cauliflower & broccoli cheese

Beer Battered Haddock, triple cooked chips, crushed peas, tartare sauce **DF**

Wild Mushroom Risotto, tarragon & truffle **VG**

Fillet Of Chalk Stream Trout, chicory, oyster mushroom, samphire and new potato fricassee, onion jam **GF**

Heritage Tomato & Goats Cheese Tart, Norfolk baby vegetable & watercress salad **V**

SIDES

Triple Cooked Chips **VG GF** | Tomato & Pickled Shallot Salad **VG** | Beer Battered Onion Rings **V 4**

Garlic & Rosemary Roast Potatoes **VG** | Mixed Leaf Salad **VG GF** | Norfolk Kale, Almonds **GF**

Yorkshire Pudding & Gravy £1.5

DESSERTS

Cheese Board Selection - selection of three East Anglian cheeses, grapes, chutney & selection of biscuits

Driftwood | Westcombe Cheddar | Baron Bigod | Baronet | The Duke

Salted Caramel Brownie, blood orange, honey comb ice cream **V**

Lemon Posset, lemon curd filled doughnut **V**

Vegan Apple Mille-feuille, burnt apple puree, apple sorbet **VG**

Phil's Homemade Doughnuts, cinnamon sugar, chocolate sauce **V**