



THE THREE  
BLACKBIRDS  
WOODBITTON

## RESIDENTS ONLY SET TWO COURSE MENU

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

### STARTERS

- Scotch Egg**, chilli jam, rocket, pickled shallot **GF DF**
- Chicken Liver & Pork Pate**, red onion marmalade, rocket, toasted sourdough, garlic & herb butter
- Salt Baked Beetroot**, whipped feta, candied walnuts, rocket, grilled focaccia **VG**
- Spiced Parsnip Soup**, parsnip crisps, toasted sourdough **VG GF**
- Halloumi fries**, Roasted garlic mayonnaise **GF**
- Salt & pepper squid**, Sweet chilli aioli **GF**

### MAINS

- Pan Fried Sea Bream**, chive & pancetta crushed new potato, garlic mussels **GF supplement £4**
- Slow Cooked Suffolk Beef Cheek**, dauphinoise potato, roasted winter root vegetables, kale **GF**
- Three Blackbirds Salad**, avocado, sun blushed tomatoes, pickled onions, lemon dressing **GF DF**
- Wild Mushroom & Spinach Pithivier**, Sweet Potato, Rocket **VG DF**
- Barsham's Beer Battered Haddock**, tartare sauce, rocket, triple cooked chips **DF**

### FROM THE GRILL

- 8oz Suffolk Rump supplement £6 | Lemon & Thyme Chicken Breast**
- All grills are served with roasted garlic aioli, rocket salad, peppercorn sauce, triple cooked chips **GF**
- 28 Day Dry Aged Beef Burger**, smoked cheddar cheese, pickled coleslaw, pickled gherkin, roasted garlic aioli, Red onion marmalade, all served in a brioche bun, skinny fries

### PUDDING

- White Chocolate Panna Cotta**, chocolate soil, vanilla ice cream, passion fruit sauce **GF**
- Lemon Tart**, Italian meringue, raspberry sorbet **V**
- Sticky Toffee Pudding**, toffee sauce, vanilla ice cream **GF VG**
- Affogato**, vanilla ice cream & espresso
- Homemade Doughnuts**, vanilla pod ice cream, chocolate sauce **V**
- Selection Of Ice Cream & Sorbets** 2 scoop

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

*Please speak to a member of our team to upgrade to 3 courses*

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

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

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