

# Sundays at 1000 Trades: Jazz//Roast

21 April 2019

Bloody Mary '1000 Trades' 8

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Chicken terrine w/ curried mayonnaise, pickled raisins, Miller's Toast 7

Slow roasted vegetable terrine w/ lemon dressing, Miller's Ale Toast (VF)  
6

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## **Aubrey Allen 28 Day Dry-aged Topside of Beef**

Served medium rare or as you prefer

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## **Aubrey Allen Slow-roasted Cornish Leg of Lamb**

Minted pea puree - served medium rare or as you prefer

16

## **Aubrey Allen Free Range Rolled Pork Belly**

Gremolata, Bramley Apple Sauce

14

All served w/ Maple Glazed Carrots, Blackcurrant braised Red Cabbage,  
Creamed Leeks, Maris Piper Roasts, Seasonal Veg, Yorkshire Pudding,  
Sage and Onion Stuffing, Proper gravy

## **Vegetable Wellington (VF)**

Stuffed w/ Shitake mushroom, tofu, spinach, butternut squash and thyme  
Served w/ Maple Glazed Carrots, Maris Piper Roasts, Seasonal Veg, Sage  
and Onion Stuffing, Homemade meat-free gravy

13

(VF)- veggie/vegan friendly

### **Extras**

Cauliflower cheese 5

Maris Piper Roasts, Seasonal veg, Maple Glazed Carrots, Creamed leeks  
3.5

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Triple Stacked Pancakes w/ Peanut Butter & Banana, mascarpone walnut  
syrup (VF) 6

White Chocolate Mousse w/ fermented raspberry syrup and poached  
strawberries 7

Cheeseboard (to share) Barber's 1833 vintage cheddar, Lancashire Blue, Cheshire  
Crabtree, Cornish Brie w/ Miller's Toast, Bracken Hill chutney, grapes 13

Please notify your server of any allergen requirements. We will always do our best to  
take care of dietary or other requests as well.