

# Sundays at 1000 Trades: Jazz//Roast

Bloody Mary '1000 Trades' 8

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Crab Cakes w/ sour cream and chive & fresco tomato sauce 6

Glazed tempura cauliflower florets w/ fresh ginger, chilli and  
coriander (VF) 5

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

Served medium rare or as you prefer

15

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

Minted pea puree - served medium rare or as you prefer

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

Gremolata, Bramley Apple Sauce

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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

## **Potato 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

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(VF)- veggie/vegan friendly

### **Extras**

Cauliflower cheese 4

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

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Warm dark chocolate brownie w/ ice-cream 5

Hazelnut Crème Brulee w/ fresh fruit (VF) 6

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

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