

Sundays at 1000 Trades: Jazz//Roast

5 January 2020

Bloody Mary '1000 Trades' 8

Cured Salmon Pate 7
With pickled beet & focaccia

Baked Camembert (to share) 10
With chutney & focaccia (V)

28 Day Aged Rosemary and Salt Cured Sirloin of Beef

Celeriac puree
Served pink or well done
17

Rolled Pork Belly with Parsley, Pistachio and Pinenut

Slow roasted onion puree
16

Slow Roasted Cornish Rump of Lamb

Minted pea puree
Served pink or well done
17

All served with orange & muscovado glazed heritage carrots, blackcurrant braised red cabbage, creamed leeks, maris piper roasts, seasonal vegetables, Yorkshire pudding, pork, cranberry and orange stuffing, proper gravy

Vegetable Wellington (V) (VG option)

Stuffed with mushroom and smoked tofu, roasted chestnuts, spinach and thyme
Served with orange & muscovado glazed heritage carrots, maris piper roasts, seasonal vegetables, sage and onion stuffing, homemade meat-free gravy
15

Christmas Pudding - brandy cream 6.5

Dark Chocolate Brownie - vanilla ice-cream 6

Cheeseboard (to share) Barber's 1833 vintage cheddar, Lancashire blue, Cheshire crabtree, Cornish brie with Miller's toast, Bracken Hill chutney, grapes (*selection may vary*) 13

Please notify us of any allergen requirements. We will always do our best to take care of any requests.