

SUNDAYS AT 1000 TRADES

Served midday-5pm

SPECIAL
RELAUNCH
MENU

FRIZZANTE GLERA TENUTA AUREA	(125ml) 5.9
PROSECCO LE DOLCI COLLINE	(750ml) 25
PASSIONFRUIT BELLINI	6.5
MIMOSA	5.5
BLOODY MARY '1000 TRADES'	9

To Start

HEIRLOOM TOMATOES (V) 7
w/ tomato chutney, homemade ricotta, herbs, sourdough

CRAB & WINTER PEAR 8
w/ walnuts, sourdough, fennel

Mains

All served with red wine-braised red cabbage, glazed heritage carrots, Maris Piper roasts, greens, Yorkshire pudding, creamed leeks, herb & onion stuffing, proper gravy

SLOW ROASTED SADDLE OF GOWER SALT MARSH LAMB 23
honey & lavender & butter thyme parsnips served pink or well done

PACKINGTON FARM ROASTED LOIN OF PORK ON THE BONE 18
slow braised bramley apple & whiskey butter

VEGETABLE WELLINGTON (VG) 16
maple roasted squash, pine nuts & beetroot

To Share

All served with red wine-braised red cabbage, glazed heritage carrots, Maris Piper roasts, greens, Yorkshire pudding, creamed leeks, herb & onion stuffing, proper gravy

ROASTED WELSH BLACK 35 DAY DRY AGED RIB OF BEEF *** 54
horseradish & buttered roast turnips served pink or well done

WHOLE ROAST FREE RANGE CHICKEN 34
sage & white wine caramelised onions

Sweet Things

APPLE CRUMBLE 7
crème pate & lemon & rosemary crumb

POACHED PEAR 7
coffee & rum with clotted cream ice-cream

All of our meat is free range and sourced from Roger Brown Butchers of Harborne.

(V) VEGGIE FRIENDLY (VG) VEGAN FRIENDLY (GF) GLUTEN FREE
Please notify us of any allergen requirements. We will always do our best to take care of any other requests.

***PRE-ORDER ADVISED

