



THE THREE
BLACKBIRDS

Set Menu 2 courses £23, 3 courses £26

Monday to Friday 12-3

Charred asparagus, pea & mint, poached hens egg **GF DF V VG***

Lemon & thyme chicken breast, sweet corn, broccoli, sweet chilli aioli, chips **GF**

Vanilla crème brulee, citrus shortbread **V GF***

Small Plates

Sourdough focaccia, flavoured butter **V** £2 | Olives **V GF DF** £5 | Padron peppers **V GF** £5

Soup of the day, sourdough **DF GF* VG** £6.5

Rarebit **V** £7 | Croquettes £8

Pork pie & English mustard £9

Pigs in blankets, wholegrain aioli **DF GF** £6

Halloumi popcorn, black garlic aioli **GF** £6

Scotch egg, apple cider puree **GF DF** £9

Potted shrimp, sourdough focaccia £11

Charred asparagus, pea & mint, poached hens egg **GF DF V VG*** £9.5

Citrus cured trout, gin gel watercress, focaccia croute **GF* DF** £10

Sharing

Grazing board, padron peppers, croquettes, citrus cured trout, smoked chicken terrine, halloumi, olives £20

Baked camembert, sticky pickle **V** £18

Ploughmans, westcombe cheddar, house glazed ham, sticky pickle, sourdough, pickles £22

Mains

Sharing pie (for 2), tenderstem broccoli, mash £39

Shallot, thyme & balsamic tarte tatin, pickled beetroot, fetta cheese **VG** £18.5

28 Day dry aged beef burger, bone marrow butter, smoked cheese, gem, fries, slaw, brioche bun £18.5

Beer battered haddock, tartare, triple cooked chips **DF** £18

Lemon & thyme chicken breast, sweet corn, broccoli, mushroom ketchup, triple cooked chips **GF** £22

Lamb chops, fondant potato, honey roast carrot & beetroot, salsa verdi **GF** £26

Whole plaice, buttered new potatoes, samphire, caper & brown shrimp butter **GF** £24

Grill

8 oz Rump £25 | 8 oz Ribeye £32 | 26 oz Sirloin for two £69

peppercorn sauce, mushroom ketchup, rocket salad, triple cooked chips & salsa verdi **GF**

Sharing sides £7

Beer battered onion rings **DF V**

Hot honey & lemon tendertem broccoli, bone marrow croutons

Confit & charred hispi cabbage, yoghurt, chilli, crispy onions

Parmesan & paprika smashed new potatoes, salsa verdi

V Vegetarian **VG** Vegan **GF** Gluten Free **DF** Dairy Free **GF*** Gluten Free **N** Contains Nuts

Please let a team member know of any allergies or dietary requests

An optional 10% service charge will be applied to your bill