

Sunday Menu – 2 courses £27 – 3 courses £32

Sourdough focaccia, salted butter £2 V | Nocellara olives £5 V GF DF

Halloumi popcorn, black garlic aioli £6 GF

Small plates

Seasonal soup, sourdough DF GF*

Scotch egg, chilli jam GF DF

Smoked haddock fishcake, lemon aioli GF

Pork & smoked chicken terrine, cranberry chutney GF*

Smoked trout, horseradish crème fraiche, burnt apple GF

Hummus, cauliflower, pomegranate, focaccia VG GF*

Mains

Roast sirloin of beef & Yorkshire pudding GF*

Roast pork loin, crackling, apple sauce & Yorkshire pudding GF*

Roast chicken, pork & apricot stuffing & Yorkshire pudding GF*

Nut roast, vegetarian gravy & Yorkshire pudding V

*All roasts served with roast potatoes, creamed leeks, honey roasted carrots, buttered savoy cabbage, braised red cabbage

add an extra Yorkshire pudding .50p | add broccoli & cauliflower cheese £3.5

Beer battered haddock, tartare, rocket salad, triple cooked chips DF

Beetroot wellington, wild mushrooms, kale, burnt apple VG

Sides £4.5

triple cooked chips GF DF VG | skinny fries GF DF VG

garlic thyme & rosemary roast potatoes VG | buttered savoy cabbage GF V

Desserts

Winter spiced apple & sultana crumble, vanilla ice cream V

Baked vanilla cheesecake, raspberry compote V

White chocolate panna-cotta, almond chocolate soil, passion fruit sauce, raspberry sorbet N

Sticky toffee pudding, toffee sauce, vanilla ice cream VG GF

Triple chocolate brownie, berry compote, strawberry ice cream V

Saffron – local & seasonal artisan made ice creams & sorbets

vanilla pod | traditional chocolate | strawberries & cream

vegan vanilla | mango sorbet | salted caramel



THE THREE
BLACKBIRDS

WOODDITTON

V Vegetarian GF Gluten free VG Vegan DF Dairy free N Nuts VG* Vegan available GF* Gluten free available

If you have any dietary requirements, please inform a team member

A discretionary service of 10% will be added to your table and is split evenly amongst the team