

Lunch Menu

Two course £20 | Three Course £25



THE THREE
BLACKBIRDS
WOODDITTON

NIBBLES

Sourdough focaccia, salted butter £2 **V**

Nocellara olives £5 **V GF DF**

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

Crispy breaded whitebait, lemon aioli £6 **DF**

STARTERS

Seasonal Soup, toasted sourdough **VG DF GF***

Breaded Smoked Haddock & Trout Fishcake, rocket, pickled red onion **GF**

Chicken Liver Pate, fig relish, whipped butter, toasted sourdough **GF***

MAINS

Garlic Gnocchi, sun blushed tomato, salt baked celeriac, pine nuts, salsa Verdi **VG GF**

Barsham's Beer Battered Haddock, tartare sauce, rocket, triple cooked chips **DF**

28 Day Dry Aged Beef Burger, smoked cheddar cheese, baby gem, black garlic aioli, brioche bun with skinny fries

DESSERTS

Apple & Blackberry Crumble, vanilla ice cream **V**

Vegan Sticky Toffee Pudding, toffee sauce, vanilla ice cream **VG GF**

Dark Chocolate Fondant, candied peanuts, salted caramel ice cream **V N**

SIDES

Triple cooked chips **GF DF VG** | Skinny fries **GF DF VG** | Rocket & parmesan **GF** £4.5

Tenderstem broccoli, miso butter **GF** | Beer battered onion rings **DF V** £5

Dirty posh chips or fries - peppercorn sauce, parmesan & truffle oil £5.5 **GF**

Panko mac & cheese bites jalapeno ketchup £6 **V**

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

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

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