# 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, mushroom ketchup, chips GF Vanilla crème brulee, citrus shortbread V GF\*



THE THREE BLACKBIRDS

### Small Plates

Sourdough focaccia, flavoured butter V £2 | Olives V GF DF £5 Soup of the day, sourdough DF GF\* VG £6.5 Scotch egg, apple cider purée 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 Ham hock terrine, piccalilli, focaccia croute GF\* DF £9.5

#### Sharing

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 tenderstem broccoli, bone marrow croutons Confit & charred hispi cabbage, yoghurt, chilli, crispy onions Parmesan & paprika smashed new potatoes, salsa verdi V GF

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