

THREE'S A CROWD

SUNDAY SAMPLE MENU

12pm - 7pm every Sunday

Starters Roasts Mains Sides Desserts

Starters

Halloumi | 8

Salted Caramel Carrot Glaze (v)

Treacle Glazed Pigeon Breast | 13.5

Pancetta Jam, Bitter Leaf Salad

Pan Fried Scarbrough Woolf | 12

Local Seaweed, Parsley Sauce

Roasts

Honey & Balsamic Gammon | 19

Rare Breed Beef Rump Cap | 21

Middle White Porchetta, Sausage Stuffing | 19.5

Butterball Turkey Ballotine, Sausage, Apricot & Thyme Stuffing | 20

Whole Truffle Roasted Chicken (Serves 1 - 2) | 45

All Roast Served with:

Garlic & Duck Fat Potatoes, Honey Roast Carrot, Peas & Pancetta, Yorkshire Pudding
& Red Wine Gravy.

Red Lentil & Celeriac Nut Roast (v)(n) | 18

Served with Garlic & Thyme Roast Potatoes, Carrot, Peas & Mint, Yorkshire Pudding & Red Wine Gravy.

Mains

Threes A Crowd Fish & Chips | 18

Minted Peas, Tartare Sauce, Charred Lemon

Winter Root Vegetable Stew | 14

Red Wine, Amaranth (ve)

7oz Short Rib Patty | 14

Dill Pickles, Sesame Brioche, Gem Lettuce, Raclette

Sides

Cauliflower Cheese (v) | 5.5

Buttered Winter Greens (ve) | 5

Roast Potatoes, Chicken Salt, Loveage Mayo (v) | 6

Triple Cooked Chips (v) | 5

Espelette, Parmesan & Truffle Fries (v) | 5

Desserts

Sticky Toffee Pudding | 8

Muscovado Sauce, Vanilla Ice Cream (v)

Blackberry & Pine Set Trifle | 8

Honeycomb Tuile (v)

Rice Pudding Arancini | 7

Caramelised Fig Sauce (v)

Threes A Crowd Cheese Selection (v) | 14