

THE Noble Goose

BY BLACKWELLS

SUNDAY 4TH OCTOBER

SHARING SNACKS

Maldon Corn Ribs , Kombu, Lime	6
Blackwells Pork Pie , Piccalilli	7
Focaccia , Whipped Butter, Smoked Garlic & Black Peppercorn Oil	10

STARTERS

Lamb Terrine , Apricot, Radicchio, Garlic Yoghurt (GF)	9
Leek & Potato Soup , Crispy Leeks (GF)	9
Dill Cured Chalk Stream Trout , Horseradish Crème Fraîche, Pickled Cucumber (GF)	11

MAINS

Sutton Hoo Chicken Breast , Goose Fat Roasties, Roots, Greens, Yorkshire Pudding, Cranberry Sauce, Gravy	23
50 Day Aged Longhorn Sirloin , Goose Fat Roasties, Roots, Greens, Yorkshire Pudding, Horseradish, Gravy	25
Vegan Nut Roast , Roasties, Roots, Greens, Mushroom Gravy (VE)	23
Seven Hour Lamb Shoulder , Goose Fat Roasties, Roots, Greens, Yorkshire Pudding, Mint Sauce, Gravy (For Two)	50
50 Day Aged Longhorn Rib On The Bone , Goose Fat Roasties, Roots, Greens, Yorkshire Pudding, Horseradish, Gravy (For Two)	60
Whole Shetland Lemon Sole , Beurre Noisette, Lemon, Parsley, Brown Shrimp (GF)	24

SHARING SIDE DISHES

Pigs In Blankets , Sage & Onion Stuffing	5
Cauliflower Cheese	5
Tenderstem Broccoli , Garlic, Parmesan	5

DESSERTS

Apple Crumble , Vanilla Ice Cream	9
Almond Financier , Poached Peach, Meadowsweet, Chantilly Cream (GF)	10
70% Pump Street Chocolate Delice , Passion Fruit, Lime	12

We are a fresh food kitchen and can amend our dishes to suit all needs, please let our team know about any dietary requirements
An optional 10% service charge will be added to your final bill

(VE) Vegan (GF) Gluten Free

