

THE BLACKSMITH'S

SUNDAY

1 COURSE £11.95 2 COURSES £14.95 3 COURSES FOR £17.95

THE START

HOMEMADE BUTTERNUT SQUASH SOUP (V) (GFO)

CRUSTY BREAD, FLAVOURED BUTTER

DUCK LIVER PARFAIT

TOMATO JELLY, PICKLED SHALLOTS, CORNICHONS, DIJON MAYO SERVED WITH OATCAKES
AND TOMATO CHUTNEY

SPECIAL STARTER

ASK YOUR SERVER FOR TODAY'S SPECIAL

THE MIDDLE BIT

THE BLACKSMITHS SUNDAY SHARING PLATTERS

SIRLOIN OF BEEF, DERBYSHIRE LAMB OR CORN FED CHICKEN BREAST

ROAST POTATOES, SEASONAL GREENS,
CAULIFLOWER CHEESE, ROAST ROOT VEGETABLES,
YORKSHIRE PUDDINGS, HOMEMADE GRAVY

(PLEASE ASK IF YOU REQUIRE GLUTEN FREE YORKSHIRE PUDDINGS)

PAN FRIED SEABASS

SAUTEED LEEKS & POTATOES, CRAB BISQUE, ROAST RED PEPPER EMULSION

CHESNUT & POLENTA CAKE

LEMON & THYME GRILLED COURGETTE, AUBERGINE & OLIVE SOIL, ROMESCO SAUCE

THE END

WHITE CHOCOLATE AND CRANBERRY BREAD AND BUTTER

PUDDING

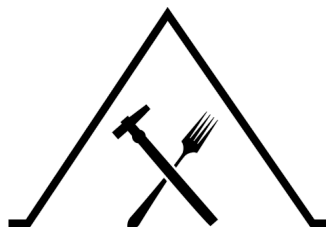
PASSION FRUIT CHEESECAKE (GF OPTION PLEASE ASK)

SELECTION OF BRITISH CHEESES

(£2.50 SUPPLEMENT)

SELECTION OF ICE CREAMS AND SORBETS (V)

PLEASE BE AWARE SOME OF OUR DISHES MAY CONTAIN
ALLERGENS. A FULL LIST OF ALLERGENS IS AVAILABLE ON
REQUEST.



V - VEGETARIAN VO - VEGETARIAN OPTION AVAILABLE
GFO - GLUTEN FREE OPTION AVAILABLE
ALL OUR MENU ITEMS ARE GLUTEN FREE, UNLESS
OTHERWISE STATED.