

THE Noble Goose

BY BLACKWELLS

THE NOBLE ROAST MENU





THE Noble Roast

2 Course - £36 | 3 Courses - £42

Young Gourmet (Up To 10 Years Old) - 2 Course - £20 | 3 Course - £25

STARTERS

Beetroot Home Cured Salmon, Crème Fraiche, Lovage Dressing

Marks Hall Estate Venison Tartare, Black Garlic, Beer Pickled Onion, Egg Yolk

Jerusalem Artichoke Velouté, Cream Cheese, Artichoke Crisp

Gloucester Old Spot Braised Pork Cheek, Roasted Cauliflower, Burnt Apple

ROASTS

All Served With Yorkshire Pudding, Roast Potatoes, Cauliflower Cheese, Honey Roasted Carrots, Buttered Greens, Gravy

40 Day Aged Sirloin of Beef from Alan Barrow, Brook Street Farm, Halstead

Gloucester Old Spot Pork Loin from Lewis Craig, Fitzjohns Farm, Halstead

Suffolk x Blue Leicester Lamb Leg from Bill Hadley, Home Farm, Colne Engaine

Celeriac Wellington, Smoked Chestnut, Roasted Broccoli, Hazelnuts

The Noble Sharing Roasts

All Served With Yorkshire Pudding, Roast Potatoes, Cauliflower Cheese, Honey Roasted Carrots, Buttered Greens, Gravy

The Noble Roast - £5pp supplement

(Dry Aged Sirloin of Beef, Gloucester Old Spot Pork Loin, Suffolk x Blue Leicester Lamb Leg)

Dry Aged 26oz Wing Rib - £5pp supplement

FROM THE SEA

Steamed Cornish Cod, Salsify, Beurre Blanc, Crushed New Potato

SIDES

Maple & Mustard Roasted Parsnips - 4

Pork, Sage & Onion Stuffing - 4

Roasted Hispi Cabbage, Harissa, Almond - 4

DESSERTS

Croxton Manor Stilton, Pear Cake, Poached Pear - 12

Pistachio Frangipane Tart, Blood Orange, Dark Chocolate Sorbet - 12

Rhubarb & White Chocolate Trifle - 10

Coconut Panna Cotta, Cranberry & Yoghurt - 10

We are a fresh food kitchen and can amend our dishes to suit all needs, please let our team know about any dietary requirements