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

