



# THE THROCKMORTON

- FREEHOUSE - INN - QUALITY DINING -



## Fixed Price Sunday Roast

2 COURSES £19.95 - 3 COURSES £24.95

### TO START

CHICKEN + HAM HOCK TERRINE  
CHUTNEY + TOAST

BATTERED KING PRAWNS + CRISPY SQUID  
SWEET/SOUR SAUCE

HALF CAMEMBERT  
GARLIC/ROSEMARY + TOAST<sup>V</sup>

ROASTED ROOT VEGETABLE SOUP  
CRUSTY BREAD<sup>V</sup>

### MAINS

ROAST LEG OF PORK + STUFFING  
SLOW ROASTED BEEF SERVED PINK OR WELL DONE

ROAST BREAST OF TURKEY + STUFFING  
THE THROCKMORTON TRIO A SLICE OF ALL THREE (+£2)

PULLED + ROLLED SHOULDER OF LAMB (+£2)  
SPINACH/CAULIFLOWER/LENTIL EN CROUTE<sup>V</sup>

All served with roast potatoes, Yorkshire pudding and gravy (if you want more  
gravy just ask!) accompanied by a basket of fresh steamed vegetables

### DESSERT

APPLE + CINNAMON CRUMBLE  
CUSTARD<sup>V</sup>

VANILLA CRÈME BRULEE  
THYME SHORTBREAD BISCUIT<sup>V</sup>

CHOCOLATE SUNDAE  
ICE CREAM/BROWNIE BITES/CHANTILLY<sup>V</sup>

STEAMED TREACLE SPONGE  
CUSTARD<sup>V</sup>

### INDIVIDUAL SUNDAY SIDES - £5 EACH OR 3 FOR £12

HONEY ROASTED PARSNIPS<sup>V</sup>  
BRAISED RED CABBAGE<sup>VE</sup>

HOMEMADE CAULIFLOWER CHEESE<sup>V</sup>  
EXTRA BOWL OF ROASTIES<sup>VE</sup>

SIX PIGS IN BLANKETS (+£1)  
CREAMY MASH POTATO<sup>V</sup>

### INDIVIDUAL STARTERS

SALMON + SPRING ONION FISHCAKE + CUCUMBER + SWEET CHILLI DIP £9

HALF ROSEMARY/GARLIC CAMEMBERT + TOAST £8<sup>V</sup> SHARING?... ADD EXTRA TOAST + £2

CHICKEN + HAM HOCK TERRINE + CHUTNEY + LEAVES + CROSTINIS £8

HOME FRIED SPICED + LOADED CHEESE NACHOS<sup>V</sup> - SMALL £7/LARGE £12

### HAND TOPPED MINI FLATBREAD

MELTED BRIE + BACON + CRANBERRY £8

CHICKEN + RED ONION + BBQ SAUCE + CHEESE £9

GARLIC/HERB + CHEDDAR/MOZZARELLA £6<sup>V</sup>

### SMALL TAPAS PLATES

£6 each - Ideally sized at three between two as a starter to share

PORK BELLY BITES + HONEY/APPLE GLAZE

CRISPY FRIED CHICKEN WINGS + SWEET/SOUR DIP

MIXED FLAVOURED BREADS + OLIVES + OIL/BALSAMIC<sup>VE</sup>

CREAMY TARRAGON MUSHROOMS + CRISPY CIABATTA<sup>V</sup>

BATTERED KING PRAWNS + CRISPY SQUID + SRIRACHA MAYO

CRISPY TOFU + SWEET CHILLI DIPPING SAUCE<sup>VE</sup>

### From The Land

HOMEMADE GAME PIE + CREAMY MASH + PORT GRAVY + VEGETABLES £19

BACON WRAPPED CHICKEN BALLOTINE + MUSHROOM STUFFING + TARRAGON CREAM + CHAMP MASH + GREENS £18

LASHFORDS FAGGOTS + MASHED POTATO + MUSHY PEAS + GRAVY - SMALL £11 / LARGE £15

ROLLED LAMB SHOULDER + RED WINE/BACON/SHALLOT SAUCE + SAUTEED POTATOES + VEGETABLE MEDLEY £22

### From The Sea

BATTERED KING PRAWNS + CRISPY SQUID + SWEET/SOUR VEGETABLES + RICE + PUFFED NOODLES £18

LUXURY FISH PIE TOPPED WITH CHEESY MASH + STEAMED VEGETABLES £16

SEABASS FILLET + BOMBAY POTATOES + MANGO/CORIANDER SAUCE + GREENS £19

HAND 'TPA' BATTERED HADDOCK + HOMEMADE CHIPS + MUSHY OR GARDEN PEAS - SMALL £12 / JUMBO £16

\* UPGRADE PEAS TO SALAD £1 / SWAP TO GLUTEN FREE BATTER £1

### From The Garden

ITS NOT FISH + CHIPS! BATTERED HALLOUMI + HOMEMADE CHIPS + MUSHY PEAS + LEMON<sup>V</sup> £17

CRISPY TOFU + SWEET/SOUR VEGETABLES + RICE + PUFFED NOODLES<sup>VE</sup> £17

VEGETABLE HOT POT + MEDLEY OF VEGETABLES<sup>VE</sup> £16

PLANT BASED BURGER + VEGAN MAYO + FRIES + DRESSED SALAD<sup>VE</sup> £16

### SIDES

PEPPERCORN SAUCE<sup>V</sup> £4.50

HALLOUMI FRIES<sup>V</sup> £6

GARLIC BREAD  
+ CHEDDAR CHEESE<sup>V</sup> £4.50

ONION RINGS<sup>V</sup> £4

GARLIC BREAD<sup>V</sup> £3.75

DRESSED MIXED SALAD<sup>VE</sup> £4

STEAMED VEGETABLES<sup>VE</sup> £4.50

HOMEMADE CHIPS<sup>VE</sup> £4.50

SEASONED FRIES<sup>VE</sup> £4.50

### Grills

8OZ ANGUS SIRLOIN STEAK £26  
ADD PEPPERCORN SAUCE<sup>V</sup> £4.50

10OZ GAMMON STEAK + EGG + PINEAPPLE £18

ALL WITH GARLIC/THYME MUSHROOM + TOMATO + HOMEMADE CHIPS

### Burgers

DOUBLE STEAK BURGER WITH BACON + CHEESE £17

CRISPY SOUTHERN FRIED CHICKEN BURGER £16

DOUBLE STEAK BURGER WITH BLUE CHEESE + MUSHROOM £18

ALL ON SEEDED BUN + MAYO + SALAD GARNISH + PICKLES + FRIES

IF YOU HAVE AN ALLERGY please inform our team before ordering, or preordering; so that we can take additional reasonable steps to minimise the risk of allergen cross-contamination. However we cannot guarantee any item is allergen-free.

Our online allergen guide, detailing details of every dish on this menu and the 14 key allergens, is available on our website (where we keep it so that it is always as up to date as possible). Even if you have visited us before please check online as suppliers and recipes are subject to change which can affect the allergens. Find it by scanning the QR code or visiting [thethrockmorton.com/allergens](http://thethrockmorton.com/allergens) (if you cannot access the internet we will be happy to provide you with the information)

As our food is mainly homemade in our multi use kitchen (which handles all of the 14 key allergens), and suppliers of prepared foods vary, **all food may contain traces** of any of the 14 key allergens.

All weights stated are approximate uncooked weights. Game may contain traces of shot. Fish may contain traces of bones, even if stated as boneless.

V = Vegetarian (Some dishes can also be adapted to become Vegan) VE = Made with Vegan ingredients. However due to the environments that food is prepared, cooked and served in, we cannot guarantee that any item is animal product free.





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# SUNDAY MENU

## *A Little About Our Team*

**Our chefs and kitchen team** Headed up by Head Chef Steven and Sous Chef Iona, are supported by chefs Tom, Anthony, Becky and Nick. The chefs are all assisted by kitchen team Jenny, Harley, Reuben, Hadley, George and Amber. Between the team there is a wealth of experience, skill and enthusiasm meaning you will love the results on the plate.

**Our front of house team** Headed up by front of house managers Fran and Beckie. The team consists of Supervisor Jack alongside Kirsty, Eloise, Millie, Aine, Mia, Amber, Harley, David and Indiana. We think we have a great team to look after you!

**Our housekeeping team** Don't forget the unsung heroes Harley, Elise and Jacqui support us by keeping the whole place gleaming (including the 10 bedrooms upstairs).

**Sally & Dave** Both front of house managers and chefs, we work alongside the team to ensure you get great food, drinks, service and standards from all of our team. After reopening The Throckmorton in 2014 we worked tirelessly to build the business both in terms of the standard of the property and also the guest experience. We also work closely with our suppliers to ensure the quality of food, drinks, standards and service are of a great level meaning that you get a fabulous experience.

## *And Our Suppliers*

All of our suppliers are focussed on quality, consistency and reducing food miles by sourcing locally. Our meat comes from Heart of The Country Meats, who source the very top quality meat. The beef is hung on the bone for a minimum of 28 days to give it a full distinctive flavour. Our fresh fish and seafood is delivered 6 days a week from Caterfish who source directly from fishermen to ensure you get the freshest catch. Our fresh greengrocery is supplied by A M Bailey in Stratford. The products that we don't make in our kitchen are all made (mostly by hand) by local producers such as A W Lashfords.

We hope you enjoy your visit,

*Sally and Dave*

**KEEP IN TOUCH!** *Join our mailing list*

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## FIXED PRICE LUNCH MENU

2 Courses	3 Courses
£14.95	£17.95

Monday to Friday 12 to 3pm

## FISH FRIDAYS

**TWO COURSES £22.95**

MONTHLY FRESH FISH + SEAFOOD MENU

**SERVED ALL DAY FRIDAY**