



# THE THROCKMORTON

- FREEHOUSE - INN - QUALITY DINING -



## Fixed Price Sunday Roast

2 COURSES £16.95 - 3 COURSES £19.95

### TO START

- CHICKEN + BACON PATE  
CHUTNEY + TOAST <sup>D G GFO</sup>
- BREADED WHITEBAIT  
+ TARTARE SAUCE DIP <sup>G GFO</sup>
- CURRIED CAULIFLOWER FRITTERS  
+ SRIRACHA MAYO DIP <sup>VE</sup>
- ROASTED ROOT VEGETABLE + SAGE SOUP  
+ CRUSTY BREAD <sup>G GFO D V VEO</sup>

### MAINS

- ROAST LEG OF PORK + STUFFING <sup>G GFO D</sup>
- SLOW ROASTED BEEF SERVED PINK OR WELL DONE <sup>G GFO D</sup>
- ROAST BREAST OF TURKEY + STUFFING <sup>G GFO D</sup>
- THE THROCKMORTON TRIO A SLICE OF ALL THREE (+£2) <sup>G GFO D</sup>
- PULLED + ROLLED SHOULDER OF LAMB (+£2) <sup>G GFO D</sup>
- SPINACH/CRANBERRY NUT LOAF <sup>V VEO D N</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

- GINGERBREAD CRÈME BRULÉE <sup>V D</sup>
- WINTER BERRY CRUMBLE  
+ CUSTARD <sup>V G GFO D</sup>
- STICKY TOFFEE PUDDING  
+ CUSTARD <sup>V D</sup>
- HOMEMADE CHOCOLATE MOUSSE  
+ HONEYCOMB + BERRY COMPOTE <sup>VE</sup>

### SUNDAY SIDES

- HONEY ROASTED PARSNIPS <sup>V</sup> £3.45
- EXTRA YORKSHIRE PUDDING <sup>V G D</sup> 95P
- HOMEMADE CAULIFLOWER CHEESE <sup>V G D</sup> £3.95
- EXTRA STUFFING <sup>G</sup> 95P
- SIX PIGS IN BLANKETS <sup>G</sup> £4.45
- EXTRA BOWL OF ROASTIES <sup>VE</sup> £3.25

### INDIVIDUAL STARTERS

- ROASTED ROOT VEGETABLE + SAGE SOUP + CRUSTY BREAD <sup>V VEO G GFO D</sup> £5.95
- GIN CURED SALMON + LEMON GEL + ARTISAN CRACKERS <sup>G GFO</sup> £8.25
- CRISPY DUCK BAO BUNS + SPRING ONION/ HOI SIN/CUCUMBER <sup>G</sup> £7.95
- NACHOS + GUACAMOLE/SOUR CREAM/SALSA <sup>V G D</sup> SMALL £6.95/LARGE £11.95
- CHICKEN + BACON PATE + CHUTNEY + LEAVES + TOAST <sup>G D GFO</sup> £6.95
- WHOLE CAMEMBERT TO SHARE + TOAST + CHUTNEY <sup>G D V</sup> £12.45

### SMALL PLATES

£5.55 each or 3 for £14.95 - Ideally sized at three between two as a starter to share

- SPICED LAMB KOFTA BITES + CORIANDER/MINT DIP <sup>G</sup>
- MIXED FLAVOURED BREADS + OLIVES + HOMEMADE HUMMUS <sup>V D G</sup>
- BREADED WHITEBAIT + TARTARE SAUCE <sup>G</sup>
- PANKO BRIE BITES + CRANBERRY/SWEET CHILLI DIP <sup>G D V</sup>
- CHORIZO + GARLIC CREAMY MUSHROOMS + CRISPY CIABATTA <sup>G GFO D</sup>
- TEMPURA CURRIED CAULIFLOWER FRITTERS + SRIRACHA MAYO <sup>VE</sup>

### MAIN COURSES

#### From The Land

- SLOW ROASTED DUCK LEG + BLACKBERRY JUS + POTATO TERRINE + GREENS <sup>D</sup> £16.95
- LASHFORDS FAGGOTS + MASHED POTATO + MUSHY PEAS + GRAVY <sup>D G</sup> SMALL £8.95 / LARGE £13.95 / JUMBO £15.95
- ROLLED SHOULDER OF LAMB + SAUTEED NEW POTATOES + CARROT PUREE + GREENS + RED WINE JUS <sup>D</sup> £18.95
- HOMEMADE CHICKEN/HAM/LEEK PIE + CREAMY MASH + ROASTED ROOTS <sup>G D</sup> £15.95

#### From The Sea

- GOAN KING PRAWN CURRY + CORIANDER RICE + NAAN BREAD <sup>G</sup> £16.95
- SEABASS FILLETS + SAUTEED POTATOES + SEASONAL GREENS + SAUCE VIERGE £17.95
- HAND 'TPA' BATTERED HADDOCK + TRIPLE COOKED CHIPS MUSHY OR GARDEN PEAS <sup>G GFO</sup> SMALL £9.95 / JUMBO £14.95
- LUXURY FISH PIE TOPPED WITH CHEESY MASH + STEAMED VEGETABLES <sup>D G</sup> £15.45

#### From The Garden

- SPINACH/CRANBERRY NUT LOAF + SAUTEED POTATOES + STEAMED VEGETABLES + GRAVY <sup>VE G N</sup> £13.95
- BEYOND MEAT BURGER + VEGAN MAYO + FRIES + DRESSED SALAD <sup>V VEO G D</sup> £14.95
- SPINACH + CHICK PEA + SWEET POTATO GOAN CURRY + CORIANDER RICE + NAAN <sup>VE G</sup> £14.45
- BOMBAY BURRITOS + CORIANDER/MINT MAYO + SALAD + FRIES <sup>VE G</sup> £14.95 - ADD CHICKEN +£3

### SIDES

- HOMEMADE TRIPLE COOKED CHIPS <sup>VE</sup> £3.55
- SEASONED FRIES <sup>VE</sup> £3.45
- GARLIC BREAD <sup>V G D</sup> £2.95
- GARLIC BREAD + CHEDDAR CHEESE <sup>V G D</sup> £3.45
- ONION RINGS <sup>V G GFO</sup> £3.45
- DRESSED MIXED SALAD <sup>VE</sup> £2.95
- STEAMED VEGETABLES <sup>VE</sup> £3.45
- PARMESAN/TRUFFLE FRIES <sup>D</sup> £4.95

### Grills

- 8OZ HEREFORD SIRLOIN STEAK £23.95
- 10OZ GAMMON STEAK + EGG + PINEAPPLE £15.95
- WITH GARLIC/THYME MUSHROOM + TOMATO + HOMEMADE CHIPS
- ADD RED WINE JUS OR PEPPERCORN SAUCE <sup>D</sup> £3.55

### Burgers

- STEAK BURGER WITH BACON + CHEESE <sup>D G</sup> £15.95
- BUTTERFLIED CAJUN CHICKEN BURGER <sup>D G GFO</sup> £15.95
- STEAK BURGER WITH BLUE CHEESE + MUSHROOM <sup>D G</sup> £15.95
- ALL ON SEEDED BUN + MAYO + SALAD GARNISH + PICKLES + FRIES



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# SUNDAY MENU

## *A Little About Our Team*

**Our chefs and kitchen team** Headed up by Sous Chefs Iona and David are chefs Tom, Marisa, Steve and Kieran and apprentice Charlie. The chefs are all assisted by kitchen team Emma, Jenny, Harley, Trina, Rueben, Ross and Hadley. 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 Supervisors Clare and Jack alongside Claire, Kirsty, Eloise, Rachel, Millie, Helen, Aine, Emily, Kelly, Mia, Evie and David! We think we have a great team to look after you!

**Our housekeeping team** Don't forget the unsung heroes Trina, Harley and Alicja 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 'Barry the Butcher' in Stratford, 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
£11.95	£14.95

Monday to Friday 12 to 3pm

## FISH FRIDAYS

**TWO COURSES £19.95**

MONTHLY FRESH FISH + SEAFOOD MENU

**SERVED ALL DAY FRIDAY**

PLUS **EARLY EVENING OFFER:**

**BATTERED HADDOCK + CHIPS + PEAS £10 - 5 to 6 PM**