1000 TRADES ON THE PARK

Christmas Main Menu

Available Wednesday to Friday 3pm-9pm ~ Saturday 12pm-9pm

Aperitifs

Negroni '1000 Trades' East London Gin, El Bandarra aperitif, El Bandarra sweet vermouth ~10

Bandarra Spritz choice of sweet, dry, rose vermouth, soda, prosecco ~9.5

G&T '1000 Trades' Penhros apple & elderflower gin, Garden Tonic, rosemary & lime ~10

Pisco Sour Aba Pisco, lemon, gomme, angostura ~ 10

Nibbles

Nocellara Olives ~ in olive oil (VG,GF) ~5

Artisan Breads, Olives and Balsamic ~ to share (VG) 8.5

Small Plates/Starters

Mulled Wine Cured Salmon ~ Scottish salmon cured with spices and served with pickled beetroot, citrus mascarpone, crispy rye bread & winter salad leaves (GFO) ~ 10

Chicken & Apricot Terrine ~ house made terrine with apricots & toasted pistachio, served with toasted brioche & spiced pear chutney (GFO)(contains nuts) ~ 9

Christmas Scotch Egg ~ Turkey, stuffing & free-range egg with pancetta, served with sprout slaw, bread sauce & cranberry chutney ~ 8.5

Baked Camembert Sharer ~ whole baked camembert with rosemary & garlic, served with honey, onion confit and local breads (VG,GFO)(serves 2-3) ~ 14

Posh Prawn Cocktail ~ King prawns, gem lettuce, celery, confit tomatoes & bloody Mary mayo, local bread (GFO, DF) ~ 9.5

Pulled Pork Bao Bun ~ 5 spiced pork belly, pickled carrots & cucumber, siracha mayo & crispy onions ~ 8

Mushroom & Chestnut Soup ~ chestnut mushroom soup, served with truffle oil, crispy sage & roasted chestnuts (VG,V, GFO) (contains nuts)~ 7

Korean Sticky Cauliflower Wings~ served with pickled vegetables, sesame & spring onions (V,GF) ~ 7.5

Festive Mains

Free Range Norfolk Bronze Turkey ~ turkey breast ballotine wrapped in smoked bacon, filled with sage, apricot & onion stuffing. Served with rosti potato, parsnip puree, fried sprouts, bread sauce & rich gravy ~23

Slow Cooked Beef Feather Blade ~ slow cooked blade of beef, creamy mashed potatoes, honey roast parsnips, carrots & onion gravy (GF) ~ 25

Slow Roasted Pork Belly ~ free range pork belly, crackling, black pudding crumb, colcannon mash, glazed carrots, homemade apple sauce & local cider sauce (GFO) ~ 22

Fish Pie ~ smoked haddock, salmon, cod & king prawns in a creamy leek sauce, topped with mash potatoes, crispy onions, Lincolnshire poacher cheese & broccoli (GF) ~ 18

Hispi Cabbage ~ charred hispi cabbage, chive emulsion, brioche crumb, stilton sauce, confit leeks (V, GFO) ~ 16

Cranberry, Chestnut & Pumpkin Seed Roast ~ served with rosti potato, parsnip puree, glazed carrots, fried sprouts & chestnuts, accompanied by bread sauce & onion gravy (contains nuts) (VG) ~ 17

Pub Classics

Beer Battered Fish & Chips ~ beer battered cod served with thick cut chips, minted mushy pea's, pickled onion tartar sauce & lemon (GF) ~ 18 + Chip Shop Curry Sauce ~ 2

Festive Pie ~ free-range chicken, ham & stuffing in parsley sauce, flaky pastry, chive mashed potato & onion gravy ~ 17.5 + tender stem broccoli ~ 2

Bangers & Mash ~ Cumberland sausages, creamy mash potatoes, served with caramelised onion gravy & seasonal greens ~ 16

Bearwood Burger ~ seasoned beef, smoked bacon, gouda, chilli jam, pickle, spring onion slaw & brioche bun, served with skin on fries (GFO) ~ 18.50

Festive Chicken Burger ~ sage & onion breaded chicken thigh, smoked bacon, cranberry chutney, bread sauce, stuffing, sprout slaw, brioche bun, served with thyme seasoned fries ~ 17.5

Moving Mountains Burger ~ vegan burger, tomato & chilli jam, spring onion slaw, brioche bun & seasoned fries (VO, GFO) ~ 16.5 can be served with vegan cheese

Boxing Day Hash ~ free range roast turkey & bacon with fried roasties, sprouts & apricot stuffing topped with a fried egg ~ 16

Sides

Sauté Brussels with Pancetta (VO, GF, DF) ~ 5
'Trades rosti potato (V,) ~ 5
Cauliflower Cheese Gratin (V) ~ 8
'Trades Giant PIB (DF) ~ 8
House Seasoned Fries (VG, DF, GF) ~ 5
Dressed House Salad (VG, DF, GF) ~ 5

Kids

Burger & Chips ~ kids beef burger served with chips (GFO,VGO)
Fish Fingers & Chips ~ battered fish fingers served with chips & peas (GFO)
Bangers & Mash ~ locally sourced pork sausages with mashed potato, gravy & peas
Mac 'n' Cheese ~ Cheddar cheese pasta served with garlic bread (V

Desserts

Christmas Pudding Fritter ~ battered Christmas pudding served with toast & honey ice cream, candied orange zest & plum puree (V) ~ 8

Eggnog Crème Brûlée ~ custard infused with eggnog spices, gingerbread tuile & a torched sugar top (V) ~ 7

Festive Cheese Board ~ Colston Basset Stilton, Lincolnshire poacher, Tunworth, served with apple & ale chutney, grapes. Celery & crackers ~ 13

Salted Caramel & Chocolate Tart ~ served with coconut & passionfruit ice cream, honeycomb (NUTS,GF,VG) ~ 8

After Dinner

Sherry (70ml)
Manzanilla dry (chilled) ~5.5
Oloroso dry (chilled) ~5.5
Pedro Ximenez ~7.5
Amontillado ~8

Port (70ml)
Taylors Fine Ruby ~5.5
Taylors Chip Dry White (chilled) ~6
Taylors LBV vintage ~6
Taylors 20yr Tawny ~13.5

Moscatel Dorado (Cesar Florido) ~ beautifully floral pudding wine with notes of orange blossom, jasmin and Earl Grey (chilled) ~ 7.5 (70ml) 23 (half btl)

Please ask our staff for allergen information

We are unable to guarantee no trace of allergens. For severe allergies, with regret, we can only serve you at your own discretion.

GF ~ Gluten Free
GFO – Gluten Free Option
V ~ Vegetarian
VG ~ Vegan
VO ~ Vegetarian Option
VGO ~ Vegan Option
DF ~ Dairy Free