1000 TRADES
JEWELLERY QUARTER

Christmas Main Menu

Available 12-9 Mon-Sat

24 November – 3 January

Small Plates & Starters

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

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

Wild Mushroom & Chestnut Soup ~ wild mushroom soup, served with truffle oil, crispy sage & roasted - chestnuts, whipped butter and sourdough (V,VG,GFO) 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 & proper gravy ~22

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

Fish Pie ~ smoked haddock, salmon, cod & king prawns in a creamy leek sauce, topped with creamy mash, crispy onions, Lincolnshire poacher cheese & broccoli (GF) 19

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

Winter Squash Risotto ~ roasted squash, sage brown butter, pumpkin seeds, chive oil, coriander (GF,V) ~16

Pub Classics

Masala Fish & Chips ~ Haddock in Indian spiced pakora batter served with thick cut chips, coriander and minted mushy peas, curry sauce & lemon (GF) ~ 17

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

JQ Burger ~ Double smashed beef patties, gouda, burger sauce, pickled cucumber, brioche bun, served with seasoned fries (GFO) ~ 16 Add Bacon ~ 2

Festive JQ Burger ~ Double smashed beef patties, blue cheese butter, bacon and cranberry jam, caramelised onion, parsnip crisps, brioche bun served with seasoned fries (GFO) ~17 Add Bacon ~ 2

Moving Mountains Burger ~ gouda, burger sauce, pickled cucumber, brioche bun & seasoned fries (VGO, GFO) ~ 15.5

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

Sides

Ham Hock and Gouda Croquettes (V) ~ 7

Tumeric Onion Pakora Rings, mango chutney ~ (V) ~ 6

House Seasoned Chips (VG, DF, GF) ~ 5

Dressed House Salad (VG, DF, GF) ~ 5

Festive Loaded Fries – Free range bacon, stuffing, cranberry chutney and cheese –8

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Hot Sandwiches

Our famous doorstep creations on locally made focaccia, served with root vegetable crisps and slaw
(Served 12-5pm, gluten free bread available)

Upgrade to handful chips +3

The Christmas Sandwich ~ free-range turkey, smoked bacon jam, apricot & onion stuffing, rosti potato, sprout slaw & bread sauce (GFO) ~ 13

The Christmas KFT ~ Kentucky fried tofu, apricot & onion stuffing, rosti potato, sprout slaw & cranberry chutney (V)~ 11

The Chip Shop ~ beer battered haddock fillet, matchstick fries, minted mushy peas & pickled onion tartar sauce (GF) ~ 12 + Chip Shop Curry Sauce ~ 2

The Brummie Balti ~ onion bhaji, vegetable samosa, kachumber salad, chilli & tamarind chutney, mint yogurt, red masala spice (VO) ~ 11

Kids all £8

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

Desserts

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

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

Add any port/sherry/pudding wine +5.5

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

Biscoff Sticky Toffee Pudding ~ Biscoff toffee sauce and vanilla ice cream ~ 8 (V)

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 ~8

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