

NOW OPEN FOR BOOKINGS OF 6 AND UPWARDS MIDDAY-5PM TUESDAY-FRIDAY, STARTING MONDAY 27th NOVEMBER
OUR REGULAR DECEMBER MENU IS ALSO AVAILABLE FOR LARGE BOOKINGS ALL DAY UNTIL 9PM

****10 PER CENT DISCOUNT OFF TOTAL BILL FOR BOOKINGS MADE 2.30 – 4PM****



Xmas Menu

2 Course £29 | 3 Course £35

STARTERS

Gravlax (gfo)

MacNeil's cider cured salmon, toasted ciabatta, horseradish creme, pickled pear, dill, chive oil

Mushrooms on Toast (v)(vgo)

Wild mushrooms, duxelles puree, Yorkshire blue, chive oil

Free Range Turkey Ballotine (gf)

Black pudding, pickled cranberries, onion puree, pea shoots

MAINS

Welsh Black Fillet (gfo) (£3 supplement)

Pan roasted fillet steak, oxtail croquette, boulangère potatoes, pickled shallot, asparagus, homemade peppercorn sauce

Monkfish (gf)

Pan roasted spiced monkfish tail, crispy nduja roasted potatoes, pea puree, samphire, lemon butter velouté

Filo parcel (v)(vgo)

Goats cheese, squash + walnut wrapped in filo, boulangère potatoes, maple + orange, roasted heritage carrots, braised red cabbage, asparagus, red wine jus

DESSERTS

Trader Xmas Sticky Toffee Pudding

Biscoff, cranberries, brandy cream

Xmas Brownie (gfo) (vgo)

Brandy soaked cranberries, brandy cream or vanilla ice cream

Anderson & Hill British Cheese Board (supplement £2 pp) (v)

Vintage cheddar, blue monday, camembert, millers toast, pickled pear, celery, date/apple chutney

*We ask for a £15 pre-authorisation per person to confirm all bookings and that meal choices are submitted at least 7 days beforehand.
Cancellations made with less than 48 hours notice will be charged in full.*

To enquire visit 1000trades.org.uk

All our meat is free range and sourced from Roger Brown Butchers of Harborne.
Please order from the bar and notify us of any allergen requirements. We will always do our best to take care of any other requests.

(v) vegetarian (vo) vegetarian option (vg) vegan (vgo) vegan option (gf) gluten free (gfo) gluten free option