

# SUNDAYS AT 1000 TRADES

*Served midday-5pm*

|                              |             |
|------------------------------|-------------|
| FRIZZANTE GLERA TENUTA AUREA | (125ml) 5.9 |
| PROSECCO LE DOLCI COLLINE    | (750ml) 25  |
| PASSIONFRUIT BELLINI         | 6.5         |
| MIMOSA                       | 5.5         |
| BLOODY MARY '1000 TRADES'    | 9           |

## To Start

|  |   |
|--|---|
| ROAST TOMATO TARTLET (v)(vgo)  | 8 |
| <i>roasted baby tomato, balsamic, goats' cheese, thyme, pea shoots</i>   |   |
| CHORIZO CROSTINI (gfo)   | 8 |
| <i>Cider glazed chorizo, toasted ciabatta, pickled apple, pea shoots</i> |   |

## Mains

|   |      |
|---|------|
| FREE RANGE ROAST CHICKEN (gfo)  | 22.5 |
| <i>Brined and roasted supreme with thyme and lemon, caramelised onion puree, chicken jus</i>                        |      |
| WELLINGTON (v)(vgo)   | 18   |
| <i>Rosemary roast beetroot, garlic spinach, mushroom duxelles, vegan crepe, celeriac puree, roast baby beetroot</i> |      |
| 35 DAY AGED WELSH BLACK SIRLION   | 26   |
| <i>Marinated and rolled roast sirloin, celeriac puree, roast baby beetroot, red wine gravy</i>                      |      |
| FREE RANGE PORK BELLY (gfo)   | 23.5 |
| <i>Cider braised, pressed, and roasted pork belly, baby fennel, apple cider gravy</i>                               |      |
| STUFFED PORTABELLO MUSHROOM (gfo)   | 17   |
| <i>Garlic, + thyme mornay sauce, panko, caramelised onion puree</i>   |      |

*Served with beef dripping roast potatoes, orange and maple glazed heritage carrots, port + star anise braised red cabbage, creamed leeks, tender stem broccoli, mash potato, sage and onion stuffing, homemade parsnip crisps and homemade Yorkshire pudding*

## Extras

|   |   |
|---|---|
| TRADER CAULIFLOWER CHEESE TO SHARE (v) 7.5              |   |
| <i>panko, chive, crispy onions</i>                      |   |
| TRADER PIGS IN BLANET                                   | 8 |
| <i>Streaky smoked bacon, apple, honey mustard glaze</i> |   |
| WILTED GARLIC SPINACH (vgo)                             | 3 |
| BEEF DRIPPING ROASTIES (vgo)                            | 4 |
| GLAZED HERITAGE CAROTTS (vg)                            | 3 |

## Sweet Things

|  |   |
|--|---|
| HOMEMADE MINT CHOCOLATE MOUSSE   | 6 |
| <i>Raspberry coulis</i>  |   |
| TRADER APPLE CRUMBLE   | 7 |
| <i>Crème patisserie, cinnamon, odi + moo vanilla ice cream</i>   |   |
| TRADER CHEESE BOARD  | 8 |
| <i>barbers vintage cheddar, Yorkshire blue, Somerset brie, pickled apple, millers toast, grapes, caramelised onion chutney</i> |   |

*All of our meat is free range and sourced from Roger Brown Butchers of Harborne.*

(V) VEGGIE FRIENDLY (VG) VEGAN FRIENDLY (VGO) VEGAN OPTION (GF) GLUTEN FREE (GFO) GLUTEN FREE OPTION

*Please notify us of any allergen requirements. We will always do our best to take care of any other requests.*

