

Sunday Lunch

STARTER

Option 1

Burrata and fresh figs salad with marinated courgette and almonds

(Contains: Milk & Nuts)

Option 2

Jerusalem artichoke and parmesan soup with wild mushrooms and sourdough crispbread

(Contains: Cereals containing gluten & Milk)

Option 3

Cured salmon, cucumber and dill pickle with crème fraîche and Irish soda bread

(Contains: Cereals containing gluten, Fish, Milk & Sulphur dioxide)

MAIN

Option 1

Hanger steak with red wine jus

(Contains: Sulphur dioxide)

Option 2

Spice rubbed poussin and barbeque jus

(Contains: Sulphur dioxide)

All our roasts are served with roast potatoes, seasonal vegetables, savoy cabbage and Yorkshire pudding

(Contains: Cereals containing gluten, Egg & Milk)

Vegan

Thyme gnocchi in wild mushroom broth, semi-dried tomatoes and tarragon oil

(Contains: Cereals containing gluten, Egg & Milk)

DESSERT

Option 1

Warm apple tarte tatin with vanilla bean ice cream

(Contains: Cereals containing gluten, Egg & Milk)

Option 2

British cheese with homemade chutney and crackers

(Contains: Cereals containing gluten, Milk & Sulphur dioxide)

SIDES

Chips with truffle salt

(Contains: No Allergens)

Maple glazed parsnip

(Contains: No Allergens)

Baby spinach with shallot butter

(Contains: Milk)

PLEASE EMAIL TO BOOK

threads@merchant-tailors.co.uk

£4.00 PER SIDE INC VAT

£32.00 INC VAT - 2 COURSES

£37.00 INC VAT - 3 COURSES



THREADS
AT MERCHANT TAYLORS'