



THE THROCKMORTON

– FREEHOUSE – INN – QUALITY DINING –



Fixed Price Sunday Roast

2 COURSES £22.95 - 3 COURSES £26.95

TO START

MOROCCAN FISHCAKE
CURRY MAYONNAISE

CHICKEN + BACON PARFAIT
FIG CHUTNEY + CROSTINIS

CREAMY GARLIC + CHIVE MUSHROOMS^V
CRISPY CROSTINI

SUN DRIED TOMATO ARANCINI^{VE}
PESTO DIP

HONEY ROASTED PARSNIPS^V

EXTRA BOWL OF ROASTIES^{VE}

MAINS

ROAST LEG OF PORK + STUFFING
SLOW ROASTED BEEF SERVED PINK OR WELL DONE

ROAST BREAST OF TURKEY + STUFFING
THE THROCKMORTON TRIO A SLICE OF ALL THREE (+£2)

PULLED + ROLLED SHOULDER OF LAMB (+£2)

BETROOT BOURGUIGNON^V

All served with roast potatoes, Yorkshire pudding and gravy (if you want more
gravy just ask!) accompanied by a basket of fresh steamed vegetables

INDIVIDUAL SUNDAY SIDES – £5 EACH OR 3 FOR £13

HOMEMADE CAULIFLOWER/LEEK CHEESE^V

CREAMY MASH POTATO^V

DESSERT

LEMON + LIME PIE^V
RASPBERRY COULIS + CHANTILLY

CHOCOLATE MOUSSE^{VE}
FRESH BERRIES

STEAMED TREACLE SPONGE^V
CUSTARD

ETON MESS SUNDAE^V
SUMMER BERRIES/ICE CREAM/CHANTILLY

SIX PIGS IN BLANKETS (+£1)

EXTRA BASKET OF STEAMED VEGETABLES^V

TO START

HAND TOPPED FLATBREADS

GARLIC + HERB + CHEDDAR/MOZZARELLA^V £8

ROASTED RED PEPPER HOUMOUS + FETA + PUMPKIN SEEDS^V £9

PULLED LAMB + TZATZIKI + POMEGRANATE + ROCKET £11

CHICKEN + TOMATO + PESTO + MOZZARELLA £10

SMALL TAPAS PLATES

£7 each - Ideally sized at three between two as a starter to share

MAPLE/BOURBON/BBQ PORK BELLY BITES + ASIAN SLAW

TORTILLA BREADED JALAPENO POPPERS + BBQ DIP^V

GOCHUJANG CHICKEN SKEWERS + SPRING ONION + SESAME SEEDS

WARM BREAD + OLIVES + OIL/BALSAMIC^{VE}

MACKEREL + TOMATO BON BONS + CORIANDER MAYONNAISE

GARLIC + CHIVE MUSHROOMS + CROSTINI^V

SUN DRIED TOMATO ARANCINI + PESTO DIP^{VE}

LAMB KOFTA BITES + TZATZIKI

MAIN COURSES

From The Land

BAVETTE STEAK SALAD (SERVED PINK) + CHIMICHURRI + CROUTONS + WARM NEW POTATOES £21

CRISPY CHICKEN ON SPAGHETTI PUTTANESCA + GARLIC FLAT BREAD £18

LASHFORDS FAGGOTS + MASHED POTATO + MUSHY PEAS + GRAVY - SMALL £13 / LARGE £17

SLOW COOKED BELLY OF PORK + SMASHED CHIVE POTATOES + GARLIC/MUSHROOM SAUCE + SEASONAL VEGETABLES £21

From The Sea

LUXURY FISH PIE TOPPED WITH CHEESY MASH + STEAMED VEGETABLES £18

CLASSIC MOULES MARINIERE + BREAD FOR DIPPING + SKIN ON FRIES £20

HAND 'TPA' BATTERED HADDOCK + HOMEMADE CHIPS + MUSHY OR GARDEN PEAS - SMALL £14 / JUMBO £18

* UPGRADE PEAS TO SALAD £1 / SWAP TO GLUTEN FREE BATTER £1

From The Garden

ITS NOT FISH + CHIPS!.. BATTERED HALLOUMI + HOMEMADE CHIPS + MUSHY PEAS + LEMON WEDGE^V £19

SPINACH/FETA/ARTICHOKE QUICHE + DRESSED SALAD + ROASTED BABY POTATOES^V £18

Burgers & Grills

8OZ ANGUS SIRLOIN STEAK £28 ADD PEPPERCORN SAUCE +£4.50

10OZ GAMMON STEAK + EGG + PINEAPPLE + £19

GRILLS SERVED WITH GARLIC/THYME MUSHROOM + TOMATO + HOMEMADE CHIPS

DOUBLE STEAK BURGER WITH BACON + CHEESE + BURGER SAUCE £18

GREEK LAMB BURGER + HALLOUMI + ROASTED PEPPERS + TZATZIKI + BABY GEM £19

SMOKEY BBQ BLACK BEAN BURGER + BABY GEM + BBQ SAUCE^V £17

BREADED PRAWN KATSU BURGER + CURRY MAYONNAISE + ASIAN SLAW £19

CRISPY BREADED CHICKEN BURGER + BABY GEM + MAYONNAISE £18

BURGERS SERVED ON SEEDED BUN WITH DRESSED SIDE SALAD + SKIN ON FRIES

SIDES

HALLOUMI FRIES^V £7

ONION RINGS^V £6

GARLIC FLAT BREAD^V £6

DRESSED MIXED SALAD^{VE} £5

HOMEMADE CHIPS OR SEASONED FRIES^{VE} £5

IF YOU HAVE AN ALLERGY please inform our team before ordering, or preordering; so that we can take additional reasonable steps to minimise the risk of allergen cross-contamination. However we cannot guarantee any item is allergen-free. Our online allergen guide, detailing details of every dish on this menu and the 14 key allergens, is available on our website (where we keep it so that it is always as up to date as possible). Even if you have visited us before please check online as suppliers and recipes are subject to change which can affect the allergens. Find it by scanning the QR code or visiting thethrockmorton.com/allergens (if you cannot access the internet we will be happy to provide you with the information)

As our food is mainly homemade in our multi use kitchen (which handles all of the 14 key allergens), and suppliers of prepared foods vary, **all food may contain traces** of any of the 14 key allergens.

All weights stated are approximate uncooked weights. Game may contain traces of shot. Fish may contain traces of bones, even if stated as boneless.

V = Vegetarian (Some dishes can also be adapted to become Vegan) VE = Made with Vegan ingredients. However due to the environments that food is prepared, cooked and served in, we cannot guarantee that any item is animal product free.





- FREEHOUSE - INN - QUALITY DINING -

SUNDAY MENU

A Little About Our Team

Our chefs and kitchen team Headed up by Head Chef Iona, is supported by chefs Tom, Becky, Nick, Keiran, Marisa and Katey. The chefs are all assisted by kitchen team Jenny, Hadley, Charlie R, Amber, Charlie L and Tyler. Between the team there is a wealth of experience, skill and enthusiasm meaning you will love the results on the plate.

Our front of house team Headed up by front of house manager Beckie, consists of Supervisor Jack, alongside Kirsty, Alice, Eloise, Amber, Indiana, Nathan, Ben, Archie, Kyla, Kerry, Casey and Zoe. We think we have a great team to look after you!

Our housekeeping team Sophie and her team from S J Cleaning support us by keeping the whole place gleaming (including the 10 bedrooms upstairs).

Sally & Dave Both front of house managers and chefs, we work alongside the team to ensure you get great food, drinks, service and standards from all of our team. After reopening The Throckmorton in 2014 we worked tirelessly to build the business both in terms of the standard of the property and also the guest experience. We also work closely with our suppliers to ensure the quality of food, drinks, standards and service are of a great level meaning that you get a fabulous experience.

And Our Suppliers

All of our suppliers are focussed on quality, consistency and reducing food miles by sourcing locally. Our meat comes from Heart of The Country Meats, who source the very top quality meat. The beef is hung on the bone for a minimum of 28 days to give it a full distinctive flavour. Our fresh fish and seafood is delivered 6 days a week from Caterfish who source directly from fishermen to ensure you get the freshest catch. Our fresh greengrocery is supplied by A M Bailey in Stratford. The products that we don't make in our kitchen are all made (mostly by hand) by local producers such as A W Lashfords.

We hope you enjoy your visit,

Sally and Dave

KEEP IN TOUCH! *Join our mailing list*

TO GET NEWS, EVENTS, MENUS AND SPECIAL OFFERS. JUST SCAN THE QR CODE



FIXED PRICE LUNCH MENU

2 Courses	3 Courses
£17.95	£20.95

Monday to Friday 12 to 3pm

FISH FRIDAYS

TWO COURSES £24.95

MONTHLY FRESH FISH + SEAFOOD MENU

SERVED ALL DAY FRIDAY