



# THREE LITTLE WORDS

## BRUNCH all brunch dishes can be made gluten free on request

shakshuka: egg, feta, tomato, coriander, hibiscus, sourdough <b>V</b> 8	avocado, poached eggs, hollandaise, sourdough <b>V</b> 6.5	classic reuben: double pastrami, cheese, sauerkraut 9.5	mushroom reuben: gherkin, sauerkraut, chilli tahini <b>VE</b> 7.5
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**EXTRAS:** add wood-smoked salmon +3, add bacon +2

### MAKE IT BOOZY

add three cocktails for £15, ask your server for today's selection

## SMALL PLATES

bread, today's butter <b>V</b> .....	3.5
spinach & pepper hummus, sourdough <b>VE</b> .....	4
crispy cauliflower stems, chilli <b>VE</b> .....	4
heritage tomatoes, capers, chilli, ciabatta toast <b>VE</b> .....	5.5
asparagus, bacon, lemon & lime hollandaise <b>GF</b> .....	6.5
crispy chicken, lime, chilli tahini <b>GF</b> .....	8
mushroom noodles, soy, chilli, sesame <b>GF VE</b> .....	7
burrata, roasted grapes, basil, fennel <b>GF V</b> .....	7.5
scallops, peas, black pudding, bacon .....	9.5
seared beef, rice noodle salad, coriander, soy, sesame <b>GF</b> ..	8
mussels, white wine, nduja, parsley, chives, ciabatta .....	7.5

## SIDES

garlic & parsley chips, gherkin ketchup <b>GF VE</b> .....	5
creamed spinach <b>V</b> .....	4.5
spring green slaw <b>GF V</b> .....	4
daily greens <b>GF VE</b> .....	4
tarragon roasted potatoes <b>GF VE</b> .....	4

## LARGE PLATES

lamb shank pie, pickled cabbage, pea, mint .....	16
coconut laksa, rice noodles, courgette, charred corn, spring onion <b>GF VE</b> .....	13
with chicken <b>GF</b> .....	+3
chicken milanese, egg, chanterelle tapenade, watercress .....	15
rainbow trout, nduja butter, tarragon roasted potatoes <b>GF</b> .....	14.5
double beef burger, cheese, pickled onion, brioche .....	10
with bacon .....	+2
sirloin on the bone, bone marrow, gravy .....	22
lime & coconut chicken, spicy rice, kale <b>GF</b> .....	14.5
crispy tofu, spring greens, coconut dhal <b>GF VE</b> .....	13.5
swap tofu for crispy chicken <b>GF</b> .....	+1

## SALADS

smoked salmon, lemon crème fraîche, hazelnut, dill, hibiscus vinegar <b>GF NUT</b> .....	12.5
pea, radish, apple, courgette, fennel, elderflower <b>GF VE</b> ..	9.5
add chicken <b>GF</b> .....	+3
add feta <b>GF V</b> .....	+3

### SUNDAY ROASTS

from 12pm  
local roast beef or  
a seasonal vegan option  
complete with all the trimmings  
£15

### SPRING SET MENU

monday - friday  
12pm - 7pm  
two courses for £15  
three courses for £20  
ask your server for the menu

**V** VEGETARIAN **VE** VEGAN **GF** GLUTEN FREE **NUT** CONTAINS NUTS

ASK YOUR SERVER IF YOU REQUIRE FURTHER INFORMATION ABOUT OUR INGREDIENTS OR HAVE ANY ALLERGIES

TABLES OF 6 OR MORE ARE SUBJECT TO A 10% DISCRETIONARY SERVICE CHARGE. ALL PRICES INCLUDE VAT.

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