

The
TRAFALGAR
Public House

Set Lunch

Two courses £22

Three Courses £27

Add a 125ml glass of Hennes English sparkling £8.5

Add a 175ml glass of Domaine Michel Girard, Sancerre £11.4

Add a 175ml glass of Clos de la Cure, Saint-Émilion Grand Cru £14.3

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Irish oxtail & black truffle croquettes, Bovril mayonnaise

Whipped cod roe, flat bread, radish

Dingley Dell ham hock terrine, piccalilli, cornichons, sourdough toast

Wild mushroom & chestnut soup, focaccia (vg)

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Roasted stone bass, rainbow chard, new potatoes, lemon & caper burnt butter

Chicken schnitzel, Caesar salad

Potato pavé, celeriac purée, charred tenderstem broccoli, romesco (vg)

10oz Sirloin, chips, oven-dried tomato (£7 supplement)

Add béarnaise or peppercorn sauce £3

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Baby gem & avocado salad £5

Creamy leeks & peas £5

Garlic spinach £5

Dauphinoise potatoes £6

Tenderstem broccoli & French beans, chilli, pine nuts £6

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Baby Guinness cake, Baileys mascarpone

Vegan apple & blackberry crumble, vanilla ice-cream (vg) (Custard available)

Sticky toffee pudding, vanilla ice cream

Hamish Johnston blue cheese, charcoal crackers, quince