

*The*  
**TRAFALGAR**  
*Public House*

## Sunday

Focaccia, olive oil & balsamic £5

Stuffed Halkidiki olives £4

Wright Brothers oysters, shallot vinaigrette £4 each ~ £20 for 6 ~ £36 for 12

Cobble Lane charcuterie to share, cornichons, remoulade, focaccia £15.5

Mezze to share ~ grilled artichokes, potato croquettes, hummus, feta & sundried tomato dip, flat bread, olives (v) £15.5

~

Poached St Ewe eggs & hollandaise on toasted sourdough; Choice of smoked salmon, honey roast ham or spinach £12

Smashed avocado & chilli flakes on toasted sourdough £9

Add bacon £3 ~ Add a poached St Ewe egg £3 ~ Add smoked salmon £7

Irish oxtail & black truffle croquettes, Bovril mayonnaise £10

Dingley Dell ham hock terrine, piccalilli, cornichons, sourdough toast £9.5

Wild mushroom & chestnut soup, focaccia (vg) £8

~

All roasts are served with Yorkshire pudding, seasonal vegetables, roast potatoes & gravy

Irish wagyu beef, horseradish £24

Suffolk Red pork belly, crackling, apple sauce £24

Half garlic, sage & lemon chicken, bread sauce £24

Chateaubriand £75 (serves two)

Ale braised Thor hammer £120 (serves four-six)

~

Butternut squash Wellington, roast potatoes, seasonal vegetables, vegan gravy (vg) £21.5

Suffolk Wagyu cheeseburger, fries £19 Add bacon £3 ~ Add blue cheese £2

Beer battered North Atlantic cod & chips £19.5

~

Chips or Fries £5

Baby gem & avocado salad (vg) £5

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

Creamy leeks & peas £5

Dauphinoise potatoes £6

Garlic spinach (vg) £5

~

Spiced rum treacle tart, clotted cream £7

Baby Guinness cake, Baileys mascarpone £7

Vegan & blackberry crumble, vanilla ice-cream (vg) (Custard available) £7

Sticky toffee pudding, vanilla ice cream £7

Three scoops of Jude's ice creams & sorbets £7

~

Hamish Johnston cheese selection, charcoal crackers, quince £4 each (*ask server for available options*)