

The
TRAFALGAR
Public House

Set Lunch

Two courses £22

Three Courses £27

Add a 125ml glass of Henners English sparkling £11

Add a 175ml glass of Domaine Michel Girard, Sancerre £12.4

Add a 175ml glass of Clos de la Cure, Saint-Émilion Grand Cru £15.2

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Leek & potato soup, focaccia, parsley oil (vg)

Chicken & ham hock terrine, pickled mushrooms, tarragon mayonnaise

Salt & pepper calamari, aioli

Seared Orkney scallops, cauliflower purée, black pudding (£3 supplement)

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Pan-fried hake, crushed new potatoes, spinach, caper & lemon butter

Slow-braised pork collar, buttered cabbage, carrots, cider & mustard gravy

Roasted squash, cavolo Nero, pearl barley, walnuts, green goddess dressing (vg)

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

Add béarnaise or peppercorn sauce £3

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Chips or Fries £6

Bone marrow mash, gravy £8.5

Sautéed garlic spinach £6

Braised red cabbage, green apple, juniper £6

Baby gem & avocado salad £6

Tenderstem broccoli & French beans, chilli, pine nuts £7

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Orange & olive oil cake, raspberry sorbet (vg)

Baby Guinness cake, Bailey's mascarpone

Sticky toffee pudding, vanilla ice cream

Hamish Johnston Cashel Blue cheese, charcoal crackers, quince