

The
TRAFALGAR
Public House

Sunday

Focaccia, olive oil & aged balsamic £6

Stuffed Halkidiki olives £4

Cobble Lane charcuterie to share, pickles, mustard, focaccia £15

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

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Crab rarebit, sourdough £12.5

Chicken & ham hock terrine, pickled mushrooms, tarragon mayonnaise £9.5

Irish oxtail & black truffle croquettes, Bovril mayonnaise £10

Roasted beetroot, horseradish cream (vg) £9

Leek & potato soup, focaccia, parsley oil (vg) £8

Salt & pepper calamari, aioli £10

Scotch egg, Coronation mayonnaise £7

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

Irish wagyu beef, horseradish £26

Suffolk Red pork belly, crackling, apple sauce £26

Half garlic, sage & lemon chicken, bread sauce £26

Chateaubriand £75 (serves two)

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

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

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

Beer battered North Atlantic cod & chips £19.5

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

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Orange & olive oil cake, raspberry sorbet (vg) £8.5

Baby Guinness cake, Bailey's mascarpone £9

Apple & blackberry crumble, custard £9

Sticky toffee pudding, vanilla ice cream £8

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