

*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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Pea & mint soup, crème fraîche, sourdough (v)

Chicken & ham hock terrine, pickled mushrooms, tarragon mayonnaise, toast

English asparagus, pea & wild garlic purée, toasted Kentish cobnuts, lemon oil (vg)

Home-cured chalk stream trout, pickled cucumber, horseradish, toasted sourdough

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Roast hake, Jersey Royals, samphire, white wine & caviar cream

Grilled chicken Caesar salad, Parmesan, anchovies

Roasted cauliflower, creamy leeks & peas, salsa verde, crispy onions (vg)

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

Add béarnaise or peppercorn sauce £3

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Chips or Fries £5

Buttered mash £5.5

Tenderstem broccoli, lemon & chilli £6

Creamed spinach £6

Buttered spring greens, bacon lardons £6

Baby gem & avocado salad £5

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Bitter chocolate & salted caramel tart, mascarpone

Elderflower posset, macerated strawberries, shortbread

Sticky toffee pudding, vanilla ice cream

Hamish Johnston Cashel Blue cheese, charcoal crackers, quince

Menu served 12 noon to 4pm, Monday to Friday.

A full list of allergen information is available. Please ask your server for details.

An optional service charge of 12.5% (all of which is distributed to staff) will be added to your bill).