

The
TRAFALGAR
Public House

Chelsea in Bloom 2026

Set Menu Three Courses £43

Wright Brothers oysters, elderflower mignonette 2 per person

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Chicken & ham hock terrine, pickled mushrooms, micro red chard, truffle mayonnaise

Gin-cured chalk stream trout, pickled cucumber, horseradish

English asparagus, broad beans puree, toasted Kentish cobnuts, grilled sourdough (vg)

Isle of Wight tomatoes, burrata, basil, shallot, toasted sourdough

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Chicken breast, braised lettuce, peas, broad beans, tarragon cream

Roast hake, samphire, Jersey Royals, English sparkling beurre blanc

Wild garlic & morel risotto, roasted leeks, pea shoots, olive oil (vg)

Roast lamb rump, pearl barley, spring vegetable, mint & anchovy jus

10oz Sirloin steak, fries, béarnaise

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Elderflower posset, strawberries, shortbread stardust

Sticky toffee pudding, vanilla ice cream

Baby Guinness cake, Baileys mascarpone

Pink fizz, blueberry & viola flower jelly

Hamish Johnston Cashel Blue cheese, charcoal crackers, quince

Add South African wine pairing £24

125ml glass of Pressure Point Méthode Ancestrale, WO Paarl, South Africa

125ml glass of False Bay 'Whole Bunch' Rosé, South Africa

125ml glass of Wildeberg White Semillon, Franschoek, South Africa

125ml glass of Waterkloof, Boreas, Stellenbosch, South Africa

À la carte

Wright Brothers oysters, elderflower mignonette £4 each ~ £20 for 6 ~ £36 for 12

Scotch egg, Coronation mayonnaise £7

Cobble Lane charcuterie, pickles, mustard, focaccia £15.5

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

Irish oxtail & black truffle croquettes, Bovril mayonnaise £10

Pea & mint soup, crème fraîche, sourdough (v) £8.5

English asparagus, broad beans puree, toasted Kentish cobnuts, grilled sourdough (vg) £12.5

Gin-cured chalk stream trout, pickled cucumber, horseradish £10.5

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Roast hake, samphire, Jersey Royals, English sparkling beurre blanc £26

Roasted cauliflower, creamy leeks & peas, salsa verde, crispy onions (vg) £19.5

Pie of the day, chips, gravy £20

10oz Sirloin steak, chips, oven-dried tomato £32 Add béarnaise or peppercorn sauce £3

Dry-aged cheeseburger, fries, coleslaw £19 Add bacon £2 ~ Add blue cheese £2

Beer battered North Atlantic cod & chips £21

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Chips or Fries £5

Tenderstem broccoli, lemon & chilli £6

Creamed spinach £6

Buttered spring greens, bacon lardons £6