

The
TRAFALGAR
Public House

Sunday

Focaccia, olive oil & aged balsamic £6

Stuffed Halkidiki olives £4

Scotch egg, Coronation mayonnaise £7

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

~

Irish oxtail & black truffle croquettes, Bovril mayonnaise £10

Pea & mint soup, crème fraîche, sourdough £8.5

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

English asparagus, pea & wild garlic purée, toasted Kentish cobnuts, lemon oil (vg) £12.5

Apulian burrata, courgette ribbons, broad beans & mint, lemon vinaigrette, toasted pine nuts £11

~

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)

~

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

~

Cauliflower cheese to share £7

Roast vegetables to share £7

Roast potatoes to share £7

Chips or Fries £6

Buttered mash £5.5

Tenderstem broccoli, lemon & chilli £6

Creamed spinach £6

Buttered spring greens, bacon lardons £6

Baby gem & avocado salad £5

~

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

~

Bitter chocolate & salted caramel tart, mascarpone £9

Elderflower posset, macerated strawberries, shortbread £8

Rhubarb crumble, custard £8.5

Sticky toffee pudding, vanilla ice cream £8.5

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