

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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Pan-fried red mullet, wilted watercress, crispy shallots, sauce vierge

Wild mushroom parfait, parsnip crisps, cornichons, pickled radish, toasted sourdough

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

Roasted shallot tarte tatin, Marmite cream, sorrel cress (vg)

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Crispy pork belly, apple compote, roasted fennel & red onion, cavolo Nero

Corn-fed chicken supreme, braised lettuce, peas, broad beans, tarragon cream

Salmon fishcake, wilted spinach, poached egg, mustard sauce

Asparagus & pea risotto, saffron cream (vg)

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

Add béarnaise or peppercorn sauce £3

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Bitter chocolate & salted caramel tart, mascarpone

Elderflower posset, macerated strawberries, shortbread

Meringue, Tonka bean custard

Sticky toffee pudding, vanilla ice cream

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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

Menu served 12 noon to 5pm, Monday to Friday. 11am to 5pm, Saturday.

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).