

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

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Irish oxtail & black truffle croquettes, Bovril mayonnaise £10

Wild mushroom parfait, parsnip crisps, cornichons, pickled radish, toasted sourdough (v) £10.5

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

Pan-fried red mullet, wilted watercress, crispy shallots, sauce vierge (gf) £12.5

Apulian burrata, Isle of Wight tomato tartare, basil oil, focaccia crumble, tomato broth (v) £12

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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

32oz T-bone steak for two £120

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

Dry-aged cheeseburger, fries £19 Add bacon £3 ~ Add blue cheese £2

Beer battered North Atlantic cod & chips £21

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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

Baby gem, watercress & cherry tomato salad £5

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

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Bitter chocolate & salted caramel tart, mascarpone £9

Elderflower posset, macerated strawberries, shortbread £8

Meringue, Tonka bean custard £8

Sticky toffee pudding, vanilla ice cream £8.5

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