

The
TRAFALGAR
Public House

Monday to Saturday Evening

Focaccia, olive oil & aged balsamic £6 ~ Stuffed Halkidiki olives £4

Wright Brothers oysters, shallot vinaigrette £4 each ~ £20 for 6 ~ £36 for 12

Scotch egg, Coronation mayonnaise £7

Honey & mustard mini sausages £7

Salt & pepper Calamari, aioli £10

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Cobble Lane charcuterie, pickles, focaccia £15.5

Mezze ~ Padron peppers, potato croquettes, hummus, feta & sundried tomato dip, flat bread, olives (v) £16.5

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Grilled mackerel, sorrel & Leccino olive salad (gf) £12.5

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

Roasted shallot tarte tatin, Marmite cream, sorrel cress (vg) £12.5

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

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Cauliflower & pomegranate tabbouleh, grilled aubergine, Aleppo chilli dressing (vg, gf) £8 / 16.5

Add burrata or grilled chicken £5

Roast stone bass, puttanesca (gf) £24

Asparagus & pea risotto, saffron cream (vg, gf) £8.5 / 19.5

Corn-fed chicken supreme, braised lettuce, peas & broad beans, tarragon cream (gf) £22

Catch of the day, roasted new potatoes, French beans, caper beurre noisette (gf) £ variable

Crispy pork belly, apple compote, roasted fennel & red onion, cavolo Nero (gf) £20

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

Beer battered North Atlantic cod & chips £12 / £21

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10oz Rump steak £25 ~ 10oz Sirloin steak £32 ~ 10oz Rib-eye steak £36

Steaks are served with chips, watercress & roasted tomato ~ Add béarnaise, chimichurri or peppercorn sauce £3

Chateaubriand to share; two fries, large green salad, bearnaise & peppercorn sauce (gf) £80

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All £6

Green salad

Tomato & red onion salad

Tenderstem broccoli, chilli & garlic

Creamed spinach

Chips or Fries

Buttered mash

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

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All £8

Bitter chocolate & salted caramel tart, mascarpone

Meringue, Tonka bean custard

Elderflower posset, macerated strawberries, shortbread

Sticky toffee pudding, vanilla ice cream

Passionfruit & lemongrass pannacotta (vg, gf)

Jude's Ice Creams & Sorbets

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.