

The
TRAFALGAR
Public House

Set Lunch

Two courses £21.95 / Three Courses £26.95

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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Grilled mackerel, sorrel & Leccino olive salad (gf)

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

Scotch egg, Coronation mayonnaise

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

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

Salmon fishcake, wilted spinach, poached egg, mustard sauce

Asparagus & pea risotto, saffron cream (vg)

Minute steak, fries, chimichurri (gf)

10oz Sirloin steak, chips, watercress & roasted tomato, béarnaise or peppercorn sauce
(£7 supplement)

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Passionfruit & lemongrass pannacotta (vg, gf)

Meringue, Tonka bean custard

Sticky toffee pudding, vanilla ice cream

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All £6

Green salad

Tomato & red onion salad

Tenderstem broccoli, chilli & garlic

Creamed spinach

Chips or Fries

Buttered mash

Menu served 12 noon to 4pm, Monday to Friday.

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.