

The
TRAFALGAR
Public House

£48 per person

Starters

Duck liver parfait, spiced plum compôte, pickled walnuts, toasted brioche
Home-cured chalk stream trout, celeriac remoulade, pickled cucumber, dill crème fraîche (gf)
Hasselback Jerusalem artichoke, wild mushroom cream, crispy shallot, Aleppo chilli oil (vg, gf)
Roasted Delica pumpkin, Rosary goat's cheese, pumpkin seed granola, crispy sage (v, gf)
King scallop St Jacques, mushroom & white wine cream (£4 Supplement)

Mains

Ale-braised venison shank, buttered mash, cavolo nero, roast shallot & red wine jus
Roast stone bass, potato boulangère, charred baby leeks, crayfish beurre blanc (gf)
Radicchio & white miso risotto, roasted walnuts, aged balsamic (vg, gf)
Roast turkey, pigs in blankets, pork & sage stuffing, duck fat roast potatoes, Brussels sprouts & chestnuts,
honey-glazed Chantenay carrots, bread sauce, cranberry sauce, turkey jus
10oz Dry-aged ribeye, duck fat chips, roasted shallot, peppercorn sauce (gf) (£8 Supplement)

Sides

Pigs in blankets £8
Buttered cavolo nero £6
Brussels sprouts, chestnuts, brown butter £6
Montgomery Cheddar cauliflower cheese £7
Roast potatoes £6

Puddings

Sticky toffee pudding, vanilla ice cream
Baby Guinness cake, Bailey's mascarpone
Henner's sparkling wine poached pear, whipped crème fraîche,
almond & honeycomb crunch (gf)
Orange, rosemary & olive oil cake, blood orange sorbet (vg, gf)
British cheese selection (£4 Supplement)
Montgomery cheddar, Golden Cross, Cashel Blue, quince jelly, crackers

Available from Wednesday 11th November 2026. Pre-order only. Full allergen menu available on request.
An optional service charge of 12.5% will be added to your bill, all of which is distributed between staff.

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