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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Home-cured Chalk Stream trout, celeriac remoulade, pickled cucumber, dill crème fraîche (gf)
Irish oxtail & black truffle croquettes, Bovril mayonnaise
Scotch egg, Coronation mayonnaise
Hasselback Jerusalem artichoke, wild mushroom cream, crispy shallot, Aleppo, chilli oil (vg, gf)

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Crispy pork belly, apple compote, roasted fennel & red onion, kale (gf)
Salmon fishcake, wilted spinach, poached egg, mustard sauce
Radicchio & white miso risotto, roasted walnuts, aged balsamic (vg, gf)
Minute steak, fries, chimichurri (gf)
10oz Sirloin steak, chips, watercress & roasted tomato, béarnaise or peppercorn sauce (£7 supplement)

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Baby Guinness cake, Baileys mascarpone
Vanilla pannacotta, winter berry compote (vg, gf)
Sticky toffee pudding, vanilla ice cream

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All £6
Green salad
Cavolo nero, chilli
Creamed spinach
Chips or Fries
Buttered mash