The TRAFALGAR Public House

Sunday

For the table

Focaccia, olive oil & aged balsamic £6
Stuffed Halkidiki olives £4
Scotch egg, Coronation mayonnaise £7
Honey & mustard mini sausages £7
Salt & pepper Calamari, aioli £10

Small plates

Wright Brothers oysters, shallot vinaigrette £4 each ~ £20 for 6 ~ £36 for 12
Cobble Lane charcuterie, pickles, focaccia £15.5
Mezze; Padron peppers, potato croquettes, hummus, aubergine & courgette salad, tzatziki, flat bread, olives (v) £16.5
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Smashed avocado & chilli flakes on toasted sourdough (vg) £9 Add bacon £3 ~ Add poached St Ewe egg £3
Poached St Ewe eggs, honey roast ham & hollandaise on toasted sourdough £12
Baked Turkish eggs, natural yoghurt, flatbread (v) £15
Home-cured Chalk Stream trout, celeriac remoulade, pickled cucumber, dill crème fraîche (gf) £13
Apulian burrata, pickled & roasted heritage beetroot, toasted pine nuts, basil oil (v, gf) £12
Hasselback Jerusalem artichoke, wild mushroom cream, crispy shallot, Aleppo chilli oil (vg, gf) £11

Roasts

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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
Chateaubriand £80 (serves two)
Sides to share £7 Cauliflower cheese ~ Roast vegetables ~ Roast potatoes

Large plates

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Butternut squash & spinach Wellington, seasonal vegetables, roast potatoes, vegan gravy (vg) £21.5
Warm Puy lentil, red rice & butternut squash salad, coriander & tahini dressing (vg, gf) £8 £16.5
Add burrata or grilled chicken £5
Roast stone bass, puttanesca (gf) £24
Dry-aged cheeseburger, fries, coleslaw £19 Add bacon £2 ~ Add blue cheese £2
Beer battered North Atlantic cod & chips £12 / £21
10oz Rump steak £25 ~ 10oz Rib-eye steak £36
Steaks are served with chips, watercress & roasted tomato ~ Add béarnaise, chimichurri or peppercorn sauce £3

Sides

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All £6

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

Puddings

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All £8

Baby Guinness cake, Baileys mascarpone	Vanilla pannacotta, winter berry compote (vg, gf)
Sticky toffee pudding, vanilla ice cream	Apple & plum crumble, custard
Jude's ice creams & sorbets	

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