The
TRAFALGAR
Public House

Monday to Saturday Evening

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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Home-cured Chalk Stream trout, celeriac remoulade, pickled cucumber, dill crème fraîche (gf) £13
Hasselback Jerusalem artichoke, wild mushroom cream, crispy shallot, Aleppo chilli oil (vg, gf) £11
Irish oxtail & black truffle croquettes, Bovril mayonnaise £10
Apulian burrata, pickled & roasted heritage beetroot, toasted pine nuts, basil oil (v, gf) £12
Steamed Cornish mussels with Cider, focaccia £12.5 / £20 ~ Main course served with fries

Large plates

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Roast stone bass, puttanesca (gf) £24
Ale-braised venison shank, buttered mash, cavolo nero, roast shallot & red wine jus £28
Radicchio & white miso risotto, roasted walnuts, aged balsamic (vg, gf) £8 / £16.5
Bouillabaisse; red mullet, prawns, mussels £25
Confit duck leg, butterbean cassoulet, charred radicchio, gremolata (gf) £24
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
Warm Puy lentil, red rice & butternut squash salad, coriander & tahini dressing (vg, gf) £8 £16.5
Add burrata or grilled chicken £5

Steaks

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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

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

Sides

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All £6

Green salad	Cavolo nero, chilli	Creamed spinach
Chips or Fries	Buttered mash	Cauliflower cheese for two £8

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)

Menu served 5-10pm Monday to Saturday. A full list of allergen information is available.
An optional service charge of 12.5% (all of which is distributed to staff) will be added to your bill.