



THE
TRAFALGAR TAVERN
ROYAL GREENWICH

BRUNCH

Available Saturday and Sunday, 10am - 11.45am

GRILLED SOURDOUGH, RYE OR BRIOCHE <i>With butter and jam</i>	3.00	EGGS FLORENTINE <i>English muffin topped with poached egg, spinach and hollandaise sauce</i>	7.50
SCOTTISH OATS PORRIDGE <i>With a choice of banana and honey or fruit compote</i>	4.50	FULL ENGLISH BREAKFAST <i>Eggs, maple glazed smoked streaky bacon, Cumberland sausage, black pudding, grilled tomato and mushroom, baked beans, hash brown and toast</i>	10.00
BACON OR SAUSAGE SANDWICH <i>In a toasted corn bun, butter</i>	5.00	VEGETARIAN BREAKFAST <i>Eggs, vegetarian sausage, grilled tomato and mushroom, grilled halloumi, baked beans, hash browns and toast</i>	8.50
BLUEBERRY & BUTTERMILK PANCAKES <i>With maple syrup</i>	4.50	ADDITIONAL ITEMS <i>Two Eggs (Poached, Scrambled Or Fried) 2.00 Avocado 2.00 • Maple Glazed Smoked Streaky Bacon 2.50 Hash Brown 1.00 • Cumberland Sausage 2.50 • Toast 1.00 Grilled Tomato 1.00 • Baked Beans 1.00 • Grilled Mushroom 1.50</i>	
<i>Add maple glazed smoked bacon 2.50</i>			
EGGS ROYALE <i>English muffin topped with poached egg, smoked salmon and hollandaise sauce</i>	9.50		
EGGS BENEDICT <i>English muffin topped with poached egg, ham and hollandaise sauce</i>	8.50		

STARTER

SOUP OF THE DAY <i>Organic bread</i>	6.50	BRIE FRITTERS <i>Candied hazelnut, beetroot carpaccio, sherry dressing and cranberry jam</i>	7.50
HEIRLOOM TOMATO <i>Pickled fennel, mozzarella bocconcini, basil, costini and balsamic dressing</i>	7.00	MUSSELS <i>Cooked in a creamy white wine sauce with samphire, served with garlic baguette</i>	9.00
MACKEREL <i>Charred cucumber, beetroot, horseradish and fennel</i>	7.50	CHICKEN LIVER PARFAIT <i>Toasted brioche, onion marmalade</i>	7.50
ASPARAGUS <i>Poached egg, watercress, parmesan crumb and hollandaise sauce</i>	7.50		

SALADS & SHARING

SMOKED CHICKEN SALAD <i>Crisp lettuce, avocado, green beans, honey and balsamic dressing</i>	13.00	TUNA NIÇOISE <i>Mixed leaves, egg, anchovies and vinaigrette dressing</i>	13.00
CLASSIC CAESAR SALAD <i>Baby gem leaves, egg, parmesan, anchovies, croutons and Caesar dressing. Add chicken £3.00</i>	9.00	VEG SHARING PLATTER <i>Flat bread, hummus, baba ganoush, tzatziki, olives, sundried tomato, artichokes and pickles</i>	13.50
WARM OLIVE OR ONION FOUGASSE TO SHARE <i>Olive oil and balsamic</i>	6.00	MEAT SHARING PLATTER <i>Bread, olives, pickles, prosciutto, salami, chorizo, mortadella and capers</i>	15.50

MAINS

PEARL BARLEY RISOTTO <i>Wild mushrooms, peppers, courgette and parmesan</i>	13.50	CORN FED CHICKEN <i>Thyme polenta, cauliflower, sauté carrot and chicken jus</i>	17.50
PAN ROASTED STONE BASS <i>Dill potato, onion ash, green beans and sauce vierge</i>	21.00	ROAST PORK LOIN <i>Potato terrine, savoy cabbage and whole grain mustard sauce</i>	18.50
MUSSELS <i>Cooked in a creamy white wine sauce with samphire, served with garlic baguette and skin on fries</i>	13.00	SIRLOIN STEAK <i>Hand cut chips or mashed potato, vine tomatoes, mushroom, béarnaise, creamy peppercorn or blue cheese sauce</i>	23.00

OUR SPECIALS PLEASE ASK YOUR WAITER

TRAFALGAR CLASSICS

GREENWICH WHITEBAIT <i>Paprika mayonnaise and seeded granary bread</i>	7.50	TRAFALGAR BURGER <i>Hereford bred beef, lettuce, tomato, pickles, house sauce and skin on fries.</i>	13.00
PROPER FISH & CHIPS <i>Haddock, ale batter, mushy peas, homemade tartare sauce, lemon and hand cut chips</i>	14.00	<i>Add crispy bacon, cheddar cheese, blue cheese or jalapeños for 1.00 each</i>	
BANGERS & MASH <i>Cumberland sausages, creamy mash and onion gravy</i>	13.00	PIE OF THE DAY <i>Served with seasonal vegetables or mash potato</i>	14.50

SIDES

CHIPS <i>Hand cut or skin on fries</i>	3.50	HOUSE SALAD	3.50
MASH POTATO	3.50	ONION RINGS	3.50
SEASONAL VEGETABLES	3.50	BUTTERED GREEN BEANS	3.50

KIDS MENU

TRAFALGAR LINGUINE <i>Tomato sauce and parmesan</i>	8.00	BANGERS & MASH <i>Cumberland sausages, creamy mash and onion vgravy</i>	8.00
FISH & CHIPS <i>Haddock, skin on fries and mushy peas</i>	8.00	ICE CREAM DESSERT <i>2 scoops</i>	3.50
TRAFALGAR MINI BURGER <i>Hereford bred beef, lettuce, tomato and skin on fries</i>	8.00		

BAR SNACKS

Available until 3pm

FLAT BREAD & DIPS	6.00	BEER BATTERED BROCOLLI & CAULIFLOWER <i>With blue cheese dipping sauce</i>	4.00
CHEESE PLOUGHMAN'S <i>Crusty bread, cheddar, double Gloucester, Cornish brie, apple, celery and pickles</i>	9.50	ALE BATTERED FISH SANDWICH <i>Tartare sauce and lemon</i>	7.50
HAM PLOUGHMAN'S <i>Crusty bread, hand cut ham, cheddar, double Gloucester, Cornish brie, apple, celery and pickles</i>	11.50	CORONATION CHICKEN SANDWICH <i>Foccacia bread and spiced mayonaise</i>	8.00
STEAK BAGUETTE <i>Caramalised onions and horseradish</i>	13.00	HALLOUMI WRAP <i>Mediterranean vegetables</i>	8.50
		<i>Add fries to your sandwich or wrap £1.50</i>	

A discretionary service charge of 12.5% Will be added to your bill
Please ask for allergen information and gluten free options where available

SPARKLING WINE & CHAMPAGNE

CHAMPAGNE POMMERY BRUT
BOTTLE 69.95
France

AZZILLO PROSECCO
125ML 6.95 · BOTTLE 30.95
Extra Dry, Italy

WHITE WINE

IL PARADOSSO CHARDONNAY
125ML 4.15 · 175ML 5.75 · 250ML 7.95 · BOTTLE 20.95
Italy 2015

IL CONTI PINOT GRIGIO
125ML 4.75 · 175ML 6.75 · 250ML 9.25 · BOTTLE 26.00
Italy 2015

LOS CAMINOS SAUVIGNON BLANC
125ML 4.50 · 175ML 6.50 · 250ML 8.95 · BOTTLE 25.00
Chile 2015

VIURA RIOJA BLANCO
BOTTLE 27.00
Spain 2015

TULBAGH WINERY CHENIN BLANC
125ML 4.50 · 175ML 6.50 · 250ML 8.95 · BOTTLE 25.00
South Africa 2015

DOMAINE DE ROCHEBIN MACON VILLAGES BLANC
BOTTLE 32.00
France 2015

RED WINE

IL PARADOSSO NERO D'AVOLA SHIRAZ
125ML 4.15 · 175ML 5.75 · 250ML 7.95 · BOTTLE 20.95
Italy 2016

LA PLAYA CABERNET SAUVIGNON
125ML 5.00 · 175ML 6.95 · 250ML 9.50 · BOTTLE 26.95
Chile 2015

FUENTEVERDE GARNACHE TEMPRANILLO
125ML 3.95 · 175ML 5.90 · 250ML 8.25 · BOTTLE 23.00
Spain 2015

TUPUNGATO SOPHENIA ALTOSUR MALBEC
BOTTLE 30.00
Argentina 2016

LOS CAMINOS MERLOT
125ML 4.50 · 175ML 6.50 · 250ML 8.95 · BOTTLE 25.00
Chile 2016

DOMAINE D'AMANDINE COTES DU RHONE
BOTTLE 32.00
France 2015

ROSE WINE

AZABACHE RIOJA ROSADO
125ML 4.50 · 175ML 6.50 · 250ML 8.95 · BOTTLE 25.00
Spain 2015

SUN GATE WHITE ZINFANDEL
125ML 4.30 · 175ML 6.25 · 250ML 8.15 · BOTTLE 21.95
California 2014

WINE OF THE MONTH PLEASE ASK YOUR WAITER

BOTTLED BEER/CIDER

PERONI	4.95
CORONA	4.95
HEINEKEN	4.95
PUNK IPA	4.95
BECKS BLUE <i>Non alcoholic</i>	3.95
BULMER'S <i>Assorted flavours</i>	5.95
OLD MOUT CIDER <i>Assorted flavours</i>	5.95

SOFT DRINKS

J20's	2.95
JUICE <i>Orange, cranberry, pineapple, apple, tomato</i>	2.50
FIZZ'S <i>Lemonade, Coke, Diet Coke, tonic, soda & lime</i>	2.10

HOT DRINKS

TEA SELECTION <i>Green tea, English breakfast, Earl Grey peppermint & lemon, camomile</i>	2.00
SINGLE ESPRESSO	1.50
AMERICANO	2.00
CAPPUCCINO	2.75
LATTE	2.85
HOT CHOCOLATE	2.85

THE TRAFALGAR TAVERN

PARK ROW, GREENWICH, LONDON, SE10 9NW · 020 8858 2909 · TRAFALGARTAVERN.CO.UK