



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>  <i>Add maple glazed smoked bacon 2.50</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>	
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	MUSSELS <i>Cooked in a creamy white wine sauce with samphire, served with garlic baguette</i>	9.00
HEIRLOOM TOMATO <i>Pickeled fennel, mozzarella bocconcini, basil, costini and balsamic dressing</i>	7.00	MACKEREL <i>Charred cucumber, beetroot, horseradish and fennel</i>	7.50
CHICKEN LIVER PARFAIT <i>Toasted brioche, onion marmalade</i>	7.50	BRIE FRITTERS <i>Candied hazelnut, beetroot carpaccio, sherry dressing and cranberry jam</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

## OUR SPECIALS PLEASE ASK YOUR WAITER

### SUNDAY ROASTS

ROASTED VEGETABLES AND MUSHROOM WELLINGTON <i>Filled with roasted vegetables, mushrooms and vegetarian gravy and homemade Yorkshire pudding</i>	15.00	ROAST LEG OF LAMB <i>With beef fat roast potatoes, seasonal vegetables, gravy and homemade Yorkshire pudding</i>	18.00
ROASTED CHICKEN <i>With stuffing, beef fat roast potatoes, seasonal vegetables, gravy and homemade Yorkshire pudding</i>	16.00	PORK LOIN <i>With beef fat roasted potatoes, seasonal vegetables, gravy and homemade Yorkshire pudding</i>	18.00
		21 DAY DRY AGED SCOTTISH SIRLOIN OF BEEF <i>With beef fat roasted potatoes, seasonal vegetables, gravy and homemade Yorkshire pudding</i>	18.00

### TRAFALGAR CLASSICS

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

### 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 gravy</i>	8.00
FISH & CHIPS <i>Haddock, hand cut chips, mushy peas</i>	8.00	CHICKEN/LAMB/PORK/BEEF ROAST <i>With beef fat roasted potatoes, seasonal vegetables, gravy and homemade Yorkshire pudding</i>	8.00
TRAFALGAR MINI BURGER <i>Hereford bred beef, lettuce, tomato and skin on fries</i>	8.00	ICE CREAM DESSERT <i>2 scoops</i>	3.50

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*

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

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

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

VIURA RIOJA BLANCO  
BOTTLE 27.00  
*Spain 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*

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

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

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

TUPUNGATO SOPHENIA ALTOSUR MALBEC  
BOTTLE 30.00  
*Argentina 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 &amp; lime</i>	2.10

### HOT DRINKS

TEA SELECTION <i>Green tea, English breakfast, Earl Grey peppermint &amp; 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

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