

PUB MENU

FOR THE TABLE

Nocellara Olives <i>vg</i>	4
Smoked Almonds <i>vg</i>	4
Homemade Focaccia <i>vg</i>	4

SMALL PLATES

Soup of the Day <i>vg</i>	6
<i>seasonally prepared</i>	
Fried Halloumi <i>v</i>	8
<i>tamarind, spring onions & chilli</i>	
Burrata <i>v</i>	12
<i>tomato confit, crispy garlic & basil</i>	
Mushrooms on Toast <i>v</i>	11
<i>tarragon & mustard cream, crispy shallots</i>	
Greenwich Whitebait	9
<i>caper mayonnaise & lemon</i>	
Reuben Toastie	12
<i>pastrami, smoked cheddar & fennel</i>	
King Prawn Cocktail	12
<i>baby gem, cucumber & avocado</i>	
Boston Clam Chowder	12
<i>pancetta, parsley & oyster crackers</i>	
Dressed Crab on Sourdough Toast	15
<i>pickled quail egg, radish & lemon</i>	
Ham & Cheese Croquettes	12
<i>parma ham, mozzarella & truffle mayonnaise</i>	
N'duja Scotch Egg	10
<i>roasted garlic aioli & watercress</i>	

SIDES

Tenderstem Broccoli <i>vg</i>	5
Beer Battered Onion Rings <i>vg</i>	5
Rocket & Parmesan Salad	5
Green Salad & French Dressing <i>vg</i>	5
Mac & Cheese <i>v</i>	5
Mashed Potatoes <i>v</i>	5
Hand Cut Chips <i>vg</i>	5
French Fries <i>vg</i>	5

BOARDS

Served with Italian crispbreads, pickles, celeriac remoulade, olives & smoked almonds

Vegetable <i>vg</i>	16
<i>grilled vegetables, heritage tomatoes & butterbean hummus</i>	
Seafood	18
<i>smoked salmon, dressed king prawns & pickled herrings</i>	
Meat	18
<i>salami, coppa & parma ham</i>	

MAINS

Trafalgar Summer Salad <i>vg</i>	17
<i>market vegetables, pickles, almonds & chive ranch</i>	
Add Roast Chicken Breast	6
Add Seared Salmon	6
Plant Based Burger <i>vg</i>	18
<i>vegan cheese & mayo, lettuce, dill pickles & fries</i>	
Goats Cheese & Onion Tart <i>v</i>	18
<i>sautéed spinach, pickled walnuts & pine nut dressing</i>	
Seared Fillet of Salmon	24
<i>potato, cucumber, spring onion & chive salad</i>	
Beer Battered Fish & Chips	19
<i>haddock, minted mushy peas & tartare sauce</i>	
Roast Chicken Caesar Salad	18
<i>Gem lettuce, anchovy & soft boiled egg</i>	
Tudor 'Bangers & Mash'	18
<i>confit onions & sage gravy</i>	
Grilled Veal Chop	28
<i>sautéed spinach & Chasseur sauce</i>	
Double Patty Smash Burger	22
<i>American cheese, house sauce, pickle & fries</i>	
Add Bacon	3
Pork Schnitzel	24
<i>celeriac remoulade, capers & watercress</i>	

STEAKS

Our dry-aged Shorthorn beef is cooked over Binchotan charcoal and served with hand cut chips, watercress & a choice of peppercorn or béarnaise sauce

250g Rump	25
225g Rib Eye	29
200g Fillet	33

vg:vegan · v:vegetarian

A discretionary service charge of 12.5% will be added to your final bill. Please enquire for allergen information & gluten conscious options where available.