

NILE MENU

Only available in the Nile Restaurant for bookings over 12 persons.

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> | |
| Harissa Hummus <i>vg</i> | 9 |
| <i>za'atar, pickled chilli flatbread</i> | |
| Fried Halloumi <i>v</i> | 10 |
| <i>chipotle mayonnaise</i> | |
| Burrata <i>v</i> | 12 |
| <i>blood orange, endive, thyme & coriander dressing</i> | |
| Greenwich Whitebait | 9 |
| <i>caper mayonnaise, lemon</i> | |
| King Prawn Cocktail | 12 |
| <i>baby gem, cucumber, avocado</i> | |
| Roasted Scallops | 21 |
| <i>seaweed butter, furikake seasoning</i> | |
| N'duja Scotch Egg | 10 |
| <i>roasted garlic aioli, watercress</i> | |

SIDES

| | |
|--|---|
| Tenderstem Broccoli <i>vg</i> | 5 |
| Beer Battered Onion Rings | 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 | 5 |
| French Fries | 5 |

MAINS

| | |
|--|----|
| Trafalgar Salad <i>vg</i> | 18 |
| <i>roasted pumpkin, beetroot, vegan feta, goji berries, ranch dressing</i> | |
| Add Roast Chicken Breast | 6 |
| Plant Based Burger <i>vg</i> | 19 |
| <i>vegan cheese, mayo, lettuce, dill pickles, fries</i> | |
| Goats Cheese & Onion Tart <i>v</i> | 19 |
| <i>sautéed spinach, pickled walnuts, pine nut dressing</i> | |
| Beer Battered Fish & Chips | 20 |
| <i>haddock, minted mushy peas, tartare sauce</i> | |
| Tudor 'Bangers & Mash' | 19 |
| <i>confit onions, sage gravy</i> | |
| Double Patty Smash Burger | 22 |
| <i>American cheese, lettuce, tomato, house sauce, fries</i> | |
| Add Bacon | 3 |
| Chicken Parmigiana | 24 |
| <i>tomato sauce, mozzarella, Parmesan, rocket salad</i> | |

DESSERTS

| | |
|---|---|
| Apple & Rubarb Crumble <i>vg</i> | 8 |
| <i>vegan vanilla ice cream</i> | |
| Chocolate Fudge Cake | 7 |
| <i>chocolate sauce, whipped cream</i> | |
| Treacle Tart | 7 |
| <i>custard</i> | |
| Sticky Toffee Pudding <i>vg</i> | 7 |
| <i>warm butterscotch sauce, vegan vanilla icecream</i> | |
| Banoffee Mess | 7 |
| <i>whipped cream, dulce de leche, banana & crispy meringue</i> | |
| Jug of Custard | 1 |
| Selection of Ice Creams & Sorbets | 2 |
| <i>(per scoop)</i> | |
| <i>vanilla, vegan vanilla, chocolate or strawberry lemon, spiced clementine or raspberry sorbet</i> | |

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.



TRAFALGAR TAVERN



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