

# PUB MENU

## FOR THE TABLE

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

## SMALL PLATES

<b>Soup of the Day</b> <i>vg</i> .....	6
<i>seasonally prepared</i>	
<b>Harissa Hummus</b> <i>vg</i> .....	9
<i>za'atar, pickled chilli flatbread</i>	
<b>Fried Halloumi</b> <i>v</i> .....	10
<i>chipotle mayonnaise</i>	
<b>Burrata</b> <i>v</i> .....	12
<i>blood orange, endive, thyme &amp; coriander dressing</i>	
<b>Pea &amp; Ham Soup</b> .....	9
<i>smoked ham hock, crème fraîche, lovage oil</i>	
<b>Greenwich Whitebait</b> .....	9
<i>caper mayonnaise, lemon</i>	
<b>King Prawn Cocktail</b> .....	12
<i>baby gem, cucumber, avocado</i>	
<b>Roasted Scallops</b> .....	21
<i>seaweed butter, furikake seasoning</i>	
<b>N'duja Scotch Egg</b> .....	10
<i>roasted garlic aioli, watercress</i>	
<b>Bun 'n' Roll</b> .....	14
<i>buttermilk chicken, buffalo sauce, blue cheese</i>	

## SIDES

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

## BOARDS

Served with grilled flatbread, pickles,  
celeriac remoulade, olives, smoked almonds

<b>Vegetable</b> <i>v</i> .....	16
<i>grilled vegetables, heritage tomatoes, babaganoush, watercress tzatziki</i>	
<b>Seafood</b> .....	18
<i>smoked salmon, marinated anchovies, dressed king prawns</i>	
<b>Meat</b> .....	18
<i>cured pork loin, cured beef, duck rilette</i>	

## MAINS

<b>Trafalgar Salad</b> <i>vg</i> .....	18
<i>roasted pumpkin, beetroot, vegan feta, goji berries, toasted seeds</i>	
Add Roast Chicken Breast .....	6
<b>Plant Based Burger</b> <i>vg</i> .....	19
<i>vegan cheese, mayo, lettuce, dill pickles, fries</i>	
<b>Goats Cheese &amp; Onion Tart</b> <i>v</i> .....	19
<i>sautéed spinach, pickled walnuts, pine nut dressing</i>	
<b>Beer Battered Fish &amp; Chips</b> .....	20
<i>haddock, minted mushy peas, tartare sauce</i>	
<b>Braised Short Rib Of Beef</b> .....	24
<i>carrot purée, pancetta, bourguignon sauce</i>	
<b>Char-grilled Octopus</b> .....	24
<i>chorizo, new potatoes, Romesco sauce, pickled fennel</i>	
<b>Tudor 'Bangers &amp; Mash'</b> .....	19
<i>confit onions, sage gravy</i>	
<b>Creedy Carver Duck Breast</b> .....	26
<i>sweet potato mash, caramelized chicory, cherry jus</i>	
<b>Double Patty Smash Burger</b> .....	22
<i>American cheese, lettuce, tomato, house sauce, fries</i>	
Add Bacon .....	3
<b>Chicken Parmigiana</b> .....	24
<i>tomato sauce, mozzarella, Parmesan, rocket salad</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

<b>250g Rump</b> .....	25
<b>225g Rib Eye</b> .....	29
<b>200g Fillet</b> .....	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.



# TRAFALGAR TAVERN



## JEWEL OF THE THAMES



Park Row, London, SE10 9NW  
020 3887 9886  
info@trafalgartavern.co.uk  
www.trafalgartavern.co.uk