

SUNDAY MENU

FOR THE TABLE

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

BOARDS

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

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

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>	
Smoked Salmon	15
<i>crab, avocado, brown crab mayo, caviar</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>	

MAINS

Plant Based Burger <i>vg</i>	19
<i>vegan cheese, mayo, lettuce, dill pickles, fries</i>	
Beer Battered Fish & Chips	20
<i>haddock, minted mushy peas, tartare sauce</i>	
Double Patty Smash Burger	22
<i>American cheese, lettuce, tomato, house sauce, fries</i>	
Add Bacon	3
Tudor 'Bangers & Mash'	19
<i>confit onions, sage gravy</i>	

SUNDAY ROASTS

Served with roasted potatoes, seasonal vegetables,
Yorkshire pudding & proper gravy.

Roasted Squash, Beetroot & Mushroom Wellington <i>v</i>	19
<i>red wine gravy</i>	
Shorthorn Beef Rump	23
<i>horseradish cream</i>	
Free-Range Chicken	21
<i>pigs in blankets, stuffing</i>	
Middlewhite Pork Belly	21
<i>apple sauce</i>	
Slow-Cooked Black Herdwick Lamb Shoulder	21
<i>mint sauce</i>	

SIDES

Cauliflower Cheese <i>v</i>	5
Tenderstem Broccoli <i>vg</i>	5
Beer Battered Onion Rings <i>v</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>v</i>	5
French Fries <i>v</i>	5

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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