PUB MENU

For The Table

Nocellara Olives *vg* 4

Homemade Focaccia *vg* 4

Smoked Almonds *vg* 4

Boards

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

Vegetable *v* 16
grilled vegetables, heritage tomatoes, babaganoush, watercress tzatziki

Meat 18
cured pork loin, cured beef, Mortadella

Seafood 18
smoked salmon, smoked mackerel, dressed king prawns

Starters

Soup of the Day *vg* 6
seasonally prepared

Harissa Hummus *vg* 9
za'atar, pickled chilli, flatbread

Fried Halloumi *v* 10
tamarind sauce

Burrata *v* 12
roasted delicata squash, crispy sage, pomegranate, pistachio

Crab Bisque 11
white crab meat, pumpkin seed oil

Greenwich Whitebait 9
caper mayonnaise, lemon

King Prawn Cocktail 12
baby gem, cucumber, avocado

Beef Tartare, Bonito Mayonnaise 15
cured egg yolk, potato crispies

Chicken Liver & Foie Gras Pâté 14
rocket salad & toasted brioche, onion marmalade

'Nduja Scotch Egg 10
roasted garlic aioli, watercress

Mains

Ploughman's Lunch 15
English ham, cheddar, stilton, crusty bread, pickled onions, piccalilli

Salt Baked Celeriac *vg* 18
caramelised shallot & cauliflower purée, pine nut & raisin gremolata

Plant Based Burger *vg* 20
vegan cheese, mayo, lettuce, dill pickles, fries

Goats Cheese & Onion Tart *v* 19
sautéed spinach, pickled walnuts, pine nut dressing

Venison Pie 24
honey roasted parsnips, cavolo nero, bone marrow gravy

Roasted Free-Range Turkey Breast 26
duck fat roast potatoes, roasted sprouts, celeriac & truffle purée, heritage carrots, pigs in blankets, cranberry sauce, sage & onion stuffing, proper gravy

Pan Fried Wild Bass 25
cauliflower purée, herb quinoa, heritage carrots, paprika oil

Pork & Leek Bangers & Mash 19
confit onions, sage gravy

Beer Battered Fish & Chips 20
haddock, minted mushy peas, tartare sauce

Cheeseburger 22
American cheese, lettuce, tomato, house sauce, fries
Add Bacon 3

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

Sides

Green Salad *vg* 6

Mashed Potatoes *v* 6

Tomato & Onion Salad *vg* 6

French Fries *v* 6

Mac & Cheese *v* 6

Onion Rings *v* 6

Hand Cut Chips *v* 6

Tenderstem Broccoli *vg* 6

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

vg: vegan · v: vegetarian

TRAFALGAR TAVERN

JEWEL OF THE THAMES



MERRY CHRISTMAS

and

HAPPY NEW YEAR