

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 Mozzarella <i>v</i>	10
<i>BBQ honey mustard sauce</i>	
Burrata <i>v</i>	12
<i>roasted beetroot, hazelnuts & balsamic</i>	
Mushrooms on Toast <i>v</i>	11
<i>tarragon & mustard cream, crispy shallots</i>	
Greenwich Whitebait	9
<i>caper mayonnaise & lemon</i>	
Rachel Toastie	12
<i>smoked turkey, pickle relish & Swiss cheese</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>	
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 & marinated octopus</i>	
Meat	18
<i>salami, coppa & parma ham</i>	

MAINS

Trafalgar Salad <i>vg</i>	17
<i>roasted brussel sprouts, squash, puy lentils, chilli yoghurt & toasted seeds</i>	
Add Crispy Chicken Breast	6
Add Grilled Prawns	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>	
Crispy Chicken Cobb	19
<i>gem lettuce, bacon, blue cheese, tomato & boiled egg, honey mustard vinaigrette</i>	
Beer Battered Fish & Chips	19
<i>haddock, minted mushy peas & tartare sauce</i>	
Roasted Cod	22
<i>artichoke, leeks & smoked mussel velouté, sea herbs</i>	
Steak & Kidney Pie	23
<i>caramelised shallots, glazed carrots & gravy</i>	
Tudor 'Bangers & Mash'	18
<i>confit onions & sage gravy</i>	
Grilled Pork Chop	24
<i>crushed swede, crispy kale & Bordelaise sauce</i>	
Double Patty Smash Burger	22
<i>American cheese, house sauce, pickle & fries</i>	
Add Bacon	3
Chicken Parmigiana	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

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.



TRAFALGAR TAVERN



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