

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>	
Red Pepper Hummus <i>vg</i>	9
<i>crispy chickpeas, dukkah, 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>	
Oxtail Soup	10
<i>mushrooms, pearl barley, spring onions</i>	
N'duja Scotch Egg	10
<i>roasted garlic aioli, watercress</i>	
Croque Monsieur	13
<i>smoked turkey breast, black truffle, matured Comte</i>	

SIDES

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

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>	

MAINS

Trafalgar Salad <i>vg</i>	18
<i>roasted pumpkin, beetroot, vegan feta, goji berries, toasted seeds</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>	
Venison & Guinness Pie	24
<i>braised red cabbage, glazed parsnips</i>	
Char-grilled Octopus	24
<i>chorizo, new potatoes, Romesco sauce, pickled fennel</i>	
Tudor 'Bangers & Mash'	19
<i>confit onions, sage gravy</i>	
Braised Pork Cheeks	23
<i>parsnip mousseline, kale, glazed carrots</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>	

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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