

Troubadour Evening Menu

SMALL PLATES

House Olives (VG) 5.75
Padron Peppers (VG) 6.5
Dill & Spinach Hummus (VG) 9.75
w/ radishes & pitta bread
Honey & Mustard Chipolatas 6.75

Filo Wrapped King Prawns 8.75
w/ chilli Jam
Garlic & Rosemary Baked Camembert (V)
16.25
w/ red onion/chilli jam, crostini
Charcuterie Plate 12
Salami, prosciutto, chorizo & cornichons

MAINS

Wagyu Burger 18.75
w/cheese, garden lettuce, beef tomato, pickles, red
onion, mayonnaise, potato bun & steak cut chips
Slow Cooked Barbeque Pork Ribs 16.95
w/ cabbage, green chilli and fennel slaw
Cottage Pie 18.75
slow-braised red wine brisket, smoked cheddar mash
Jerk Chicken, Rice & Peas 16.95

Sea Bass Fillet 24.95
w/ heirloom tomatoes & oregano dressing
Linguine & Artichoke (V) 15.95
w/ courgette & capers dressing & parmesan.
Smashing Pumpkin, Rocket, Herbed Goats
Cheese Salad (V) 17.95
w/ toasted walnuts
Moroccan Vegetable Tagine 14.5 (VG)
w/spiced couscous and flaked almonds

SIDES

Rocket & Parmesan (V) 7.00
Bread & Butter (V) 4.5

Green Beans (V) 5.95
w/ pickled shallots
French Fries (VG) 5.95

PUDDINGS

Chocolate Brownie (V) 7.5
w/ vanilla ice cream
Rum & Chilli Marinaded Pineapple (VG) 7.95
w/ lemon sorbet
Vanilla Ice Cream (V) 3 per Scoop

Sticky Toffee Pudding (V) 8.5
w/ vanilla ice cream & caramel sauce
Wild Raspberry Mess (V) 7.95
w/ elderflower cream

A discretionary 12.5% service charge will be added to your bill, to be shared amongst our waiting & kitchen team.
For allergen information, please speak to a member of the team.