

Cocktail du jour 8.50

Troubadour Evening Menu

Troubadour Masks £13-15

MAINS

Slow Braised Brisket Burger 13.25
2 slices of succulent beef brisket topped w/
Applewood smoked cheddar, house pickles &
house made sticky red onion, w/ fries; add
smoked streaky bacon £1

Succulent Braised Ox Cheeks 18
w/ wholegrain mustard Colcannon, French
beans with flake almonds, jus

Pie du Jour au Troubadour 12.75
served w/ creamy mash, seasonal greens

Two Ham Cuban Sandwich 13
one smoked & braised & one house roasted w/
traditional cuban spices layered w/ house pickled
gherkins, mustard & Emmental w/ fries

Gratin de Macaroni au Fromage à la Papa . . 12.75
macaroni, applewood smoked cheddar cheese
w/ English mustard & croutons; add ventrèche
(french pancetta) £1

Pan Sea Bream 18
on white beans, confit tomatoes w/ roast garlic,
cauliflower purée

Warm Goats Cheese & Pistachio Salad 16.5
roasted goats cheese, pistachios & apricots glazed
with honey, sesame seeds on a bed of mixed leaf
in a balsamic dressing

Homemade Gnocchi 12.75
of the week

Roast Portobello (Vegan) 14.50
w/ creamy garlic filling, herby gratin served
with spiced pumpkin and seasonal greens.

TARTE FLAMBÉE (WHOLE TARTE)

Alsace region of France tarte flambée thinly rolled for a light and bubbly crust crispy around the edges. Filled with a caraway & nutmeg infused crème fraîche sauce and topped with our finest garnitures. *Vegan flambée w/ a tomato base*.

Around the Globe (Vegan) 11.5
w/ artichoke, chilli, olives, *tomato base*

Rocket Man 11.5
w/ rocket, wild mushrooms, gorgonzola

Russian Bear 12.5
w/ smoked salmon, horseradish, vodka

Save My Bacon 12
w/ prosciutto, pancetta, comté cheese

SMALL PLATES

SIDES

CHEESE

CHARCUTERIE

Assortment of Cheese 10.5 21

Assortment of Charcuterie Board . . . 10.5 21

Assortment of Cheeses & Charcuterie 21

Hummus 7.5
house pickled vegetables & rosemary flatbread

French Fries, Side Salad, 5
(Try our dill dip accompaniment .95 extra)

Garlic & Rosemary Baked Camembert 15.5
w/ garlic bread & crudités

Cheesy Truffle Polenta Chips 7.5
w/ homemade mixed herb aioli

Sweet Potato Fries w/ Dill Dip 6

Mixed Olives 4

PUDDINGS

Goey Sticky Toffee Pudding 7.5
w/ caramel & Madagascan vanilla ice cream

Ice cream (1, 2 or 3 scoops) 2.75/5.5/6.5
choice of chocolate, vanilla, salted caramel

Chocolate Brownie à la Grand-mère 7.5
w/ Madagascan vanilla ice cream; for an adult
kick add a liquor for 3

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