

Troubadour Evening Spring Menu

SMALL PLATES

House Olives (VG) 5.75
Padron Peppers (VG) 6.5
Honey & Mustard Chipolatas 6.75
Charcuterie Plate 12
Salami, prosciutto, chorizo & cornichons

Prawn Cocktail 12.5
w/ Marie Rose sauce
Dill & Spinach Hummus (VG) 9.75
w/ radishes & pitta bread
Garlic & Rosemary Baked Camembert (V)
16.25
w/ red onion/chilli jam, crostini

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
w/ greens, squash purée & sage butter
Penne Pasta Pesto 14.95 (V)
w/ bruised cherry tomatoes, 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
Spring Greens 6.25

French Fries (VG) 5.95
Bread & Butter (V) 4.5

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
Lemon & Blueberry Possett, Cookies, Popping
Candy (V) 9.50

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.