

# Troubadour Evening Menu

## SMALL PLATES

House Olives (VG) 5.75

Padron Peppers (VG) 6.5

Pork Rilette 9.50  
w/ piccalilli & toast

Dill & Spinach Hummus (VG) 9.75  
w/ radishes & pitta bread

Prawn Cocktail 12.5  
w/ Marie Rose sauce

Charcuterie Plate 12  
Salami, prosciutto, chorizo & cornichons

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

Cottage Pie 18.75  
slow-braised red wine brisket & smoked cheddar  
mash

Bangers & Mash 18.25  
3 cumberland sausages, spring onion mash, herb  
gravy

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

Chantenay Carrot, Chestnut Mushroom  
Bourguignon (VG) 16.95  
w/ herbed pearl barley and vegan wine

Smashing Pumpkin, Rocket, Herbed Goats  
Cheese Salad (V) 17.95  
w/ toasted walnuts

## SIDES

Rocket & Parmesan (V) 7

Winter Greens (V) 5.75

Bread & Butter (V) 4.5

Peas & Carrots (V) 5.75

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/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.