

Troubadour Evening Menu

SMALL PLATES

House Olives (VG) 5.75

Padron Peppers (VG) 6.5

Pork Rillettes 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

Aberdeen Angus Burger 18.5
w/cheese, iceberg, lettuce, tomato, pickles, red
onion, sauce, brioche bun & fries.

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.