

Troubadour Evening Menu

Cocktail of the day 8.5

Mon-Thurs 5-6 PM
Classic Cocktail's 2 for 16
Same 2 cocktail's, no mix & match
2 Fight Back Lager 10

MAINS

- Slow Braised Brisket Burger 16
Succulent beef brisket w/ Applewood smoked cheddar, house pickles & house made sticky red onion, w/ fries; add smoked streaky bacon £1
- Sensational Garden Burger (VG) 16.5
Gourmet vegan patty & brioche bun w/ vegan cheese, house pickles & house made sticky red onion, w/ fries
- Bangers & Mash 15
2 cumberland sausages, mustard and chive mash, homeade braised onion gravy
- Croque Monsieur 13
A smoked ham, bechamel and mustard sandwich w/ fries

Shepherd's Pie 16.5
served w/ fresh greens and mustard and chive mash

Mac & Cheese (V) 13
vegetarian macaroni, mature English cheddar w/ vibrant dijon mustard & breadcrumbs. Add bacon for £1

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

SMALL PLATES & SIDES

- Slow Cooked Sticky Baby Back Ribs 9.5
- Garlic & Rosemary Baked Camembert (V) 15.5
crudities, sourdough
- Mixed Olives (VG) 4

Coriander Hummus (VG) 7.75
w/ crudities, sourdough

Halloumi Fritters (V) 8.5
w/ harrisa mayo

Sweet Potato Fries w/ Dill Dip (V) 6.5

PUDDINGS

- Pear & Blackberry Crumble (V) 8
w/ Madagskan vanilla ice cream
- Chocolate Brownie (V) 7.75
w/ Madagascan vanilla ice cream;
~ try pairing it with a Classic Margarita

Goey Sticky Toffee Pudding 7.75
w/ Madagascan vanilla ice cream and caramel sauce

~ try pairing it with Grand Marnier

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

Service: A discretionary 12.5% service charge will be added to your bill, to be shared amongst our waiting and kitchen team.

All prices in pound sterling
For allergen information please speak to a member of the team