



TROUBADOUR MENU

MAINS

Short Ribs

w/ mash, gravy and greens

Pair w Troubadour Malbec, Pays D'Oc, France, 2015, 13.5%

Coq au Vin

Served with mashed potatoes

Pair w Chateau Haut Claribes, Bordeaux 2014

Bavette steak

w/mushroom, tomato, chunky chips & beef sauce

Pair w/ Organic Rioja Artesa, Spain 2017 13.5%

VEGAN Spaghetti Piccante Half/Full 9.5/13.5

Served with Chili, Garlic, Cherry Tomatoes, Parsley and Parmesan - No parmesan for vegan option; add bacon £2; add chicken £5

Pair w Pinot Grigio Sartori, Venezia DOC Italy, 2018, 12%

28 Day-Aged Cheese Burger

Burger sauce, house made pickles, lettuce, tomato, onion & french fries on a brioche bun. Add bacon £2

Pair w Elvis Juice, Grapefruit IPA 6.5%

Bangers and Mash with Onion Gravy

comes with two sausages (add an additional sausage £2)

Pair w Guinness 4.1%

VEGAN Veggie Burger

Brioche bun, Tomato, Lettuce, Onion, Hummus and sweet potato fries (Vegan w/ sourdough bread)

Pair w Punk IPA 5.4%

Classic Fish and Chips

Beer-battered haddock w/ thick-cut chips, garden peas & tartare sauce

Pair w/ Dead Pony Club, Pale Ale 3.8%

Warm Goats Cheese & Salad 15.5

Pan fried goats cheese fans topped with pistachio, apricot, honey and black sesame seeds with radicchio, shallots & white wine vinaigrette; add bacon £2; add chicken £5

Pair w Marlborough Sauvignon Blanc, Lanark Lane, New Zealand 2017, 12.4%

SMALL PLATES

VEGAN Hummus with Crudites

House made hummus w/ mixed crudites

Fried Pickles Spears

Beer battered & fried house made pickles w/ Chipotle sauce

Chicken Wings

w/ sweet & delicate house pickles

VEGAN Bruschetta

Tasty tomato, garlic, onion served on a toasted sourdough bread

Garlic and Rosemary Studded Baked Camembert (To Share)

w/ homemade garlic bread & crudites

Deep Fried Halloumi Fingers

Served w/ sweet chili sauce

VEGAN Heritage Tomato Salad

Heritage tomatoes, marjoram, basil & red onion dressed in a light chardonnay vinaigrette

Kale Salad

w/ grated feta & a chili vinaigrette; add bacon £2; add chicken £5

Crispy Calamari

w/ homemade sweet chili sauce

Smoked Salmon & Smashed Avocado

SIDES

VEGAN French Fries, 4.5

Chunky Chips,

Mash or Sweet

Potato Fries, Side

Salad

Sides for pairing with your favorite dish

VEGAN Mixed Olives 4

Spicy Toasted Cosmic 4

Corn

CHARCUTERIE

British Charcuterie 24

Board or Cheese &

Charcuterie Assortment

Fabulous assortment

Pair w/ Port Ruby Reserve

PUDDINGS

Cheese Board 10.5

Double Barrel Lincolnshire Poacher, Baron Bigod

Brie, Beauvale Blue

Chocolate Brownie 7.5

with chocolate fudge sauce & vanilla pod ice cream

Gluten Free Carrot 3.75/6.5

Cake

with ice cream - 6.5

House Fruit Crumble 8

with Ice cream

Sticky Toffee Pudding 7

with Ice Cream

Ice cream 2.75/5.5/6.5

Chocolate, Vanilla, Salted Caramel and Lemon

sorbet, 1,2 or 3 scoops

AFTER DINNER SWEET & BOOZY DRINKS

Frangeliccino 7

Cappuccino w/ a sweet & nutty shot of Frangelico

Mexican Coffee 12

Olmeca blanco, Kahula, coffee and cream

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