

Take Away Drinks
all day - 12am
Troubadour Garden
closes at 11pm

Troubadour April Dinner Menu

Cocktail of the
day 8.25

Ask about our
Fresh Oysters

MAINS & SALADS

Braised Rosemary & Garlic Lamb Shoulder . . . 24
w/ tenderstem broccoli, mustard mash, vibrant salsa
verde

Marathon Cooked Pulled Beef Plate 15.5
w/ polenta cake, greens and corn on the cob

Roast Bream 19
w/ buttery pommes anna, french beans w/ wild garlic
& sorrel puree

Slow Cooked Sticky Mustard Baby Back Ribs . . 15
w/ fennel, radish and sorrel slaw

Vegetarian Pie du Jour 14.5
w/ light puff pastry top, potato cake & greens

Warm Goats Cheese & Pistachio Salad 16.5
pan fried goats cheese medallions on a bed of
pistachio, apricot, honey, black sesame seeds, radicchio
and shallots w/ white wine vinaigrette

Roasted Smoked Mackerel, Watercress & . . . 12.5
Grapefruit Salad
w/ horseradish dressing

Frizze, Pancetta, Pinenuts & Gorgonzola . . . 11.5
Salad
w/ sherry vinaigrette

Mixed Leaf Side Salad 4.5
w/ house dressing

TARTE FLAMBÉE (HALF OR WHOLE TARTE)

Alsace region of France tarte flambée thinly rolled for a light and bubbly crust crispy around the edges. Filled with a
caraway & nutmeg infused crème fraîche sauce and topped with our finest garnitures. *Vegan flambée w/ a tomato base*.

Around the Globe (Vegan) 7.5 11.5
w/ artichoke, chilli, olives, *tomato base*

Rocket Man 7.5 11.5
w/ rocket, wild mushrooms, gorgonzola

Russian Bear 8.25 12.5
w/ smoked salmon, horseradish, vodka

Save My Bacon 8 12
w/ prosciutto, pancetta, comté cheese

SMALL PLATES SIDES & CHEESE CHARCUTERIE

Garlic & Rosemary Baked Camembert 15.5
w/ garlic bread & crudités

Hummus or Smashed Avocado 7.5
house made w/ crudites & pitta bread

Halloumi Fritters 8
w/ choice of harrisa mayo or sweet chili dip

Mash, French Fries, Sweet Potato Fries, Side 4.5
Salad

Assortment of Cheeses & Charcuterie 21

British Charcuterie Board 10.5 21

Cheese Board 10.5 21
w/ double barrel lincolnshire poacher, baron bigod
brie, beauvale blue

Mixed Olives 4

PUDDINGS

3 House Made Large French Macarons 7

Panna Cotta With Cardamom, Vanilla & . . . 7.5
Coffee
w/ a petit house macaron

Chocolate Brownie à la Grand-mère 7.5
w/ Madagascan vanilla ice cream; for an adult
brownie add a liquor for 3

Ice cream 2.75/5.5/6.5
choice of chocolate, vanilla, salted caramel - 1, 2 or 3
scoops; for an adult sundae add a liquor £3

Goosey Sticky Toffee Pudding 7.5
w/ caramel sauce & Madagascan vanilla ice cream

Add 25 ml Amaretto, Irish Cream, Coffee . . . 3
Liquor, Butterscotch Liquor or Hazelnut Liquor
to your pudding

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