

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 16.5

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 13.5

A smoked ham, bechamel and mustard sandwich w/ fries

Traditional Shepherd's Pie 16.5

served w/ seasonal greens

Mac & Cheese (V) 13

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 10.5 260-280 g

Garlic & Rosemary Baked Camembert (V) 15.5

crudities, sourdough

Mixed Olives (VG) 4.5

Coriander Hummus (VG) 7.75 w/ crudities, sourdough

Halloumi Fritters (V) 8.75 w/ harrisa mayo

Sweet Potato Fries w/ Dill Dip (V) 6.75

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 ~

Goopy Sticky Toffee Pudding 7.75 w/ Madagascan vanilla ice cream & caramel sauce ~ try pairing it with Grand Marnier ~

Ice cream (1, 2 or 3 scoops) (V) 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