



Troubadour Evening Menu

SHARING PLATES & SIDES

Slow Cooked Baby Back Ribs 11.95
260-280g add House Slaw £3.75

Chilli and Garlic King Prawns 12.75
w/ white wine, butter and herbs & toasted baguette

Halloumi Fritters (V) 10.25
w/ sriracha mayo

Skordalia with Pitta 9.75 (VG)
Almond and garlic dip /w Kalamata olives, capers
and chilli oil served with toasted pitta

Garlic & Rosemary Baked Camembert (V)
16.25

crudities, sourdough.
~ 1 slice extra sourdough £1.50 ~

Mixed Olives (VG) 5.25

Sweet Potato Fries & Dill Dip (V) 7.25

French Fries (VG) 5.5

MAINS

Slow Braised Brisket Burger 18.75
succulent beef brisket w/ Applewood smoked
cheddar, house pickles & house-made sticky red
onion, w/ fries (or house slaw). Add smoked streaky
bacon 2.25

Traditional Shepherd's Pie 16.95
served w/ seasonal greens

Jerk Chicken burger 16.95
w/ Brioche, roasted pineapple & creamy coleslaw,
sweet potato fries

Pasta Of The Week 16.5
Add Bacon 2.25

The Troubadour's Vegan Wellington (VG)
16.95

w/ mushroom, lentils, carrot, celeriac, cashew nuts
& walnuts. Served with roasted herb potatoes and
mushroom gravy.

Bangers & Mash 16.95

2 cumberland sausages, mustard & chive mash,
homemade braised onion gravy

Warm Goats Cheese Pistachio Salad (V) 17.95
roasted goats cheese, pistachios & apricots glazed
w/ honey, sesame seeds on a bed of mixed leaf in a
balsamic dressing (add smoked streaky bacon £2.25)

PUDDINGS

Chocolate Brownie (V) 8.75
w/ Madagascar vanilla ice cream

Madagascar Vanilla Ice Cream 3.25 / 6.25 /
8.25 (1, 2, 3 scoops) (V)

Gluten Free Carrot Cake 8.75 (V)
w/ Madagascar vanilla ice cream

Goopy Sticky Toffee Pudding 8.75(V)
w/ Madagascar vanilla ice cream & caramel sauce

Cocktail of the Week £8.95
Happy Hour
Mon - Thu 5 PM - 6 PM
2 Fight Back Lager £10
Classic Cocktails 2 for £16 (no Mix & Match)

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.