

THE
TRAFALGAR TAVERN
ROYAL GREENWICH

• STARTER •

Soup of the Day 6.50
Organic bread

Risotto of the Day
sml 6.50 • lrg 14.00
Please ask your waiter for details

Calamari 8.00
Deep fried crispy squid rings, cos lettuce & aioli

Heirloom Tomato & Mozzarella
sml 7.50 • lrg 15.00
Mini mozzarella pearls, pickled fennel, basil pesto, crostini & aged balsamic dressing

Homemade Lobster Ravioli
sml 9.75 • lrg 18.00
Egg pasta, lobster & salmon mousse, sherry & lobster cream sauce

Scallops & Prawns sml 11.50 • lrg 22.00
Pan fried scallops, sautéed prawns, crispy pancetta & celeriac puree

Ham Hock & Rabbit Terrine 9.50
Sourdough, mustard pickle

Beef Carpaccio 8.50
Thinly sliced fillet of beef, caper mayonnaise, parmesan & rocket salad

• SALADS & SHARING •

Roasted Squash Salad 8.50
Roasted squash, plums, beetroot, kale, walnut & black treacle dressing

Warm Olive or Onion Fougasse 6.00
Olive oil & balsamic vinegar

Warm Smoked Chicken Salad 13.00
Crisp lettuce, avocado, green beans, honey & balsamic dressing

Meat Sharing Board 17.50
Maple & BBQ glazed chicken & pork ribs with homemade onion rings & coleslaw

Endive & Fig Salad 8.50
Endive, figs, walnuts & blue cheese dressing

Veg Sharing Platter 17.50
Crispy mozzarella bites, vegetable samosas, garlic & herb roasted vegetables, marinated artichokes, pickled mixed vegetables, olives, pumpkin & chickpea hummus & grilled flat bread

• MAINS •

Goats Cheese Mille Feuille 16.50
A stack of filo pastry, goats cheese, courgettes, red onions, burnt leek, pine nut & chilli dressing

Lobster Thermidor 27.50
Half lobster thermidor including claw meat, green beans & baby new potatoes

Catch of the Day
Market price - Please ask your waiter for details

Breast of Corn Fed Chicken 19.50
Potato & leek terrine, romanesco broccoli, mushroom & smoked bacon sauce

Rack of Lamb 23.00
Herb crusted rack of lamb, aubergines, red peppers, pickled mushrooms, pea puree, red wine jus

Fillet Steak 26.50
Hand cut chips or mashed potato, vine tomatoes, mushroom, bearnaise, creamy peppercorn or blue cheese sauce

• TRAFALGAR CLASSICS •

Greenwich Whitebait 8.50
Paprika mayonnaise & seeded granary bread

Proper Fish & Chips 14.00
Haddock, ale batter, mushy peas, homemade tartare sauce & extra fat hand cut chips

Gigi's Banger's & Mash 13.50
Cumberland sausages, creamy mashed potato & caramelised onion gravy

Mussels sml 9.00 • lrg 14.00
Cooked in a creamy white wine sauce, with samphire & garlic baguette.

Pie of the Day 14.50
Served with seasonal vegetables or mashed potatoes

Homemade Trafalgar Burger 15.00
*Scottish beef, lettuce, tomato, pickles, house sauce & skin on fries. **Add crispy bacon, cheddar cheese, blue cheese or jalapeños for 1.00 each***

• ALL SIDES 4.00 •

Skin on Fries
Hand Cut Chips
Sweet Potato Fries
Creamy Mashed Potato

Sautéed Seasonal Vegetables
Creamed Spinach
Courgette Fries with Parmesan
Garlic & Herb Roasted Aubergine, Courgette & Peppers

House Salad
Deep Fried Mozzarella & Cranberry Sauce
Onion Rings

Please ask your waiter for our Specials

A discretionary service charge of 12.5% Will be added to your bill. Please ask for allergen information & gluten free options where available

SPARKLING WINE & CHAMPAGNE

Prosecco Azzillo • 125ml 6.95 • Btl 30.95

Clean fruity bouquet with floral notes, honey & apple

Champagne de Malherbe • Btl 49.00

Dry, with hints of vanilla & a brioche finish

Bluebell Hindleap Rose • Btl 55.00

*Dry, salmon pink with delecate fruit & a lingering aftertaste.
Star English sparkler from Sussex*

Veuve Clicquot Yellow Label • Btl 75.00

Pleasant nose of hawthorn flowers, musk & fresh bread

Bollinger • Btl 80.00

Full flavoured, biscuity & very well balanced

Laurent Perrier Rose • Btl 98.00

*Delicate aroma of red & black fruit, reminiscent of raspberries,
black cherries & blackcurrants*

WHITE WINE

Chardonnay Inzolia

125ml 4.15 • 175ml 5.75 • 250ml 7.95 • Btl 20.95

*A medium dry wine with hints of tropical fruit flavours,
crisp acidity & a refreshing finish*

Chenin Tulbagh

125ml 4.55 • 175ml 6.20 • 250ml 8.55 • Btl 24.00

Off dry Chenin with tropical fruit flavours

La Playa Sauvignon

125ml 4.50 • 175ml 6.50 • 250ml 8.95 • Btl 25.00

Dry, aromatic, with floral bouquet & vibrant gooseberry & grapefruit flavours

Pinot Grigio il Conti

125ml 4.75 • 175ml 6.75 • 250ml 9.50 • Btl 26.00

Bouquet of acacia & apple, & flavours of citrus, apples, peaches & melons

Azabache Young White • Btl 27.00

Dry, with green apple aromas with flavours of lemon, apple & white peach

Pimpala Road Chardonnay • Btl 30.00

Medium dry, with flavours of melon, light oak adding weight

Albarino Rias Baixas • Btl 35.00

Dry, fresh, elegant, with a captivating floral bouquet & apple, pear & peach

Chablis Miles • Btl 42.00

Dry, with classic minerality & elegant fruit, with perfect texture & a long finish

Sancerre Longues Fines Neveu • Btl 44.00

Single vineyard Sancerre with flavours of gooseberries & blackcurrant & limes

RED WINE

Fuenteverde

125ml 4.25 • 175ml 5.90 • 250ml 8.25 • Btl 23.00

Blackcurrants & cherries supported by sweet tannins & a crisp acidity

Merlot la Forteresse

125ml 4.55 • 175ml 6.20 • 250ml 8.55 • Btl 24.00

Mouth filling ripe fruit with a peppery nose & light tannins

Montepulciano d’Abruzzo

125ml 4.50 • 175ml 6.50 • 250ml 8.95 • Btl 25.00

Intensely spicy palate with cherry & black fruit flavours

La Playa Cabernet

125ml 5.00 • 175ml 7.00 • 250ml 9.50 • Btl 27.50

*Red & black fruit aromas. With a vibrant black cherry,
plums, currants & vanilla flavour*

Alpataco Malbec • Btl 30.00

Mid-palate notes of vanilla & chocolate from ageing in small oak barrels

Cotes du Rhone Amandine • Btl 32.00

*The fresh & juicy red fruits & spice compete on the palate
leading into a long & complex finish*

Fleurie Chandesais • Btl 35.00

*Strong vibrant flavours of strawberry, raspberry & cherry fruit are
complimented by soft tannins*

Ch. Gachon • Btl 42.00

*Well balanced with a solid tannic structure & a complementary
soft mid-palate of ripe fruits*

Barolo Neirano • Btl 55.00

*Rich & powerful wine which is velvety on the palate
with the distinct bouquet of roses, violets & tar*

ROSE WINE

Sungate Rose

125ml 4.30 • 175ml 6.25 • 250ml 8.15 • Btl 21.95

*Medium bodied with a hint of sweetness & flavours of red cherries,
raspberries & strawberries & cream.*

Azabache Rose

125ml 4.50 • 175ml 6.50 • 250ml 9.00 • Btl 25.00

Dry Pink. Appetising, think red cherries, raspberries & strawberries

Please ask your waiter for our wine of the month

THE TRAFALGAR TAVERN, PARK ROW, GREENWICH, LONDON, SE10 9NW • 0203 887 9886 • TRAFALGARTAVERN.CO.UK

This menu is subject to availability. We may occasionally sell out of some of the more popular dishes. If we do, we'll do our very best to offer you the nearest alternative. Menu descriptions may not list every individual ingredient. Customers concerned about the presence of allergens in our food are welcome to ask a member of staff for assistance when choosing their meal. Prices are inclusive of VAT. If you have any comments or suggestions our staff will be more than happy to receive them.