



THE TROUT

At Tadpole Bridge

SUNDAY LUNCH MENU

NIBBLES

Black pudding Scotch egg, piccalilli	5.50
Homemade bread, olive oil and balsamic, marinated olives	6.50
Merguez sausage, cumin and mint yoghurt, music paper bread	7.00
Harissa pestorissa, raita, music paper bread	6.00

STARTERS

Chefs seasonal soup, homemade bread	6.50
Charred leek, goats curd, hazelnuts, truffle, croutons	7.00
Chicken liver parfait, confit chicken leg, lingonberries, walnuts	7.50
Mussels, lardons, cider, homemade bread	7.00
Citrus cured mackerel, fennel, dill, buttermilk dressing	7.50

MAINS

Beer battered haddock, skin on chips, crushed peas, tartare sauce	14.50
Chickpea and Provençale vegetable wellington, roast potatoes, seasonal vegetables	13.00
Roasted plaice on the bone, brown shrimp, parsnip, baby potatoes	17.00
Roast chicken breast, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy	14.00
Roast loin of pork, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy	14.00
Roast topside of beef, Yorkshire pudding, roast potatoes, seasonal vegetables, gravy	15.00
Beef steak burger, mature cheddar, burger sauce, cucumber relish, hand cut chips	14.50

SIDES

Skin on chips Roast potatoes Mix leaf salad Buttered greens	3.50
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PLEASE ADVISE YOUR SERVER IF YOU HAVE ANY ALLERGIES
125ml glasses of wine are available on request. A discretionary service charge of 10% will be added to your bill.