



THE TROUT

At Tadpole Bridge

A LA CARTE

NIBBLES

Homemade warm walnut bread and butter	4.50
Deep fried whitebait and harissa mayo	5.50
Puffed rice crisp and onion hummus	4.50
Homemade bread, extra virgin olive oil & balsamic and marinated olives	6.50

STARTERS

Roasted pumpkin soup and honey chestnuts (v)	6.50
Duck & orange liqueur parfait, quince & port chutney and croûtes	8.00
Crispy game Scotch egg, kale nest, goat's cheese sauce and truffle	8.00
Charlie's oak smoked chalk stream trout, horseradish cream and fennel slaw	9.00
Garlic forest mushrooms & tarragon bruschetta (v)	6.80
Pan fried scallops, leek, potatoes, wild mushroom, truffle and meat jus	12.50

MAINS

Sweet potatoes, spinach & chestnut Wellington, roasted potatoes and smoked cheese sauce (v)	13.50
Roasted bronze turkey, cranberry stuffing and all the traditional trimmings	15.50
Beer-battered haddock, crushed peas, tartare sauce and triple-cooked chips	14.50
Beef brisket, field mushroom jus, kale and horseradish mashed potatoes	16.50
Pan fried pollock fillet, parmesan gnocchi, pancetta and braised chicory	17.50
British beef burger, mature cheddar, burger sauce, chutney, triple-cooked chips	14.50
8oz mature London market selection sirloin steak, garlic butter, wild mushroom, mixed leaves, triple-cooked chips	24.50
Seafood medley in tomato sauce, olives, capers fruits, croutons and broccoli	19.50

SIDES

Triple-cooked chips Mixed leaf salad Roasted potatoes Seasonal greens	3.50
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A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help.