



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

Seasonal soup, homemade bread	6.50
Cornish pollock, mussels, spinach, chickpeas, pickled onion, croutons, warm salad	8.50
Oak Charlie's smoked trout crispy Scotch egg, potatoes, leeks	9.00
Beetroot risotto, Oxford Blue cheese, ham hock	8.00
Wild mushroom on toasted polenta, poached egg, cream of Taleggio cheese, truffle	7.50
Black quinoa, radish, fennel, apple, smoked tofu winter salad (vg)	7.50

MAINS

Braised ox cheek, winter vegetables, toasted polenta, celeriac mash	18.00
British beef burger, raclette cheese, potatoes, smoked horseradish mayo, coleslaw, triple-cooked chips	14.50
Roasted celeriac, mix legumes, crushed potatoes, yuzu, kale	13.50
Beer-battered haddock, crushed peas, tartare sauce, triple-cooked chips	13.50
Braised hispi cabbage, carrots, soy jus, spelt, beetroots mash, pickled vegetables	13.00
Pan-fried Cornish Pollock, broccoli, potatoes, olives, Nduja salame, mussels	13.50
Mature London market selection steak, wild mushrooms, mixed leaves, garlic butter, triple-cooked chips	
8oz sirloin	24.50
8oz onglette	21.00

SIDES

Triple-cooked chips seasonal greens mixed leaf salad	3.50
Potatoes & Raclette cheese broccoli & smoked almond	4.00

vg = vegan, v = vegetarian, gf = gluten free

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.