



# THE TROUT

At Tadpole Bridge

## A LA CARTE

### NIBBLES

Fried polenta tortillas, spiced tomato chutney	4.50
Fried whitebait, harissa mayo	5.50
Ricotta, pea and beetroot tartlet	5.50
Homemade breads, extra virgin olive oil, balsamic vinegar & marinated olives	5.50

### STARTERS

Chef's soup, homemade bread	6.50
Stuffed baby squid, creamed potato, wild Puntarelle chicory	8.50
Charlie's oak smoked trout scotch egg, leeks, potato	9.00
Wild garlic risotto, parmesan cream, lamb croquettes	8.00
Smoked ham hock terrine, apple & rhubarb chutney, pickled salad, toast	8.50
Sicilian caponata, on toast, olives & basil	7.00

### MAINS

Corn-fed chicken supreme, roasted red pepper, olive crumb, wild mushroom buckwheat	16.50
British beef burger, mature cheddar cheese, bacon, horseradish mayo, coleslaw, triple cooked chips	14.50
Roasted aubergine, Mediterranean vegetables, basil & ricotta, saffron cous cous	14.50
Beer battered haddock, crushed peas, tartar sauce, triple cooked chips	14.00
Roasted pork tenderloin, sautéed cabbage & pancetta, dauphinoise potatoes	19.00
Pan fried brill, scallops, prawns, samphire, bisque dressing, mashed potatoes	25.00

### MATURED LONDON MARKET SELECTION STEAKS

Served with roasted cherry vine tomatoes, pickled salad, mustard butter, thin fries

8oz Onglet	22.00
8oz Sirloin	25.00
15oz T-Bone	38.00

### SIDES

Triple-cooked chips   Mixed leaf salad   Seasonal greens	3.50
Sicilian caponata	4.00

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.