



THE TROUT

At Tadpole Bridge

Aperitifs

Cotswold Gin, <i>Double Dutch tonic</i>	5.5
Kir Royal	9.5
Negroni	8.75
Bloody Mary	9
Tio Pepe, Palomino Fino	3.5
Pimms & Lemonade	7.5

Nibbles

House Breads, <i>extra virgin rape seed oil, balsamic</i>	4.5
Pork, Fennel & Garlic Scotch Egg, <i>Bloody Mary ketchup</i>	6.5
Confit Duck bon bons, <i>sweet chilli sauce</i>	6
Isle of Mull celeriac fritters	6.5

Starters

Jersey Royal & Leek Soup, <i>smoked salmon chive sour cream, crusty bread</i>	6
Ham Hock Terrine, <i>sourdough toast, piccalilli</i>	7.5
Twice-baked Double Barrell Cheese Souffle, <i>chicory & sweet-pickled celery</i>	8
Treacle Cured Salmon, <i>warm tattie scones, sour cream, chives</i>	8

Roasts

All our Sunday roasts are served roast potatoes, Yorkshire puddings, cauliflower cheese, spring vegetables & gravy.

28 day dry-aged Beef	18.5
Roast free-range chicken	17.5
Roast shoulder of Lamb	17.5

Pub

Crispy-battered Haddock, <i>chunky chips, minted peas, tartare sauce</i>	14.5
Chicken, Ham Hock & Leek Pie, <i>spring greens, buttery mash</i>	14.5
Bubble & Squeak, <i>field mushroom, poached hen's egg, herb dressing (v)</i>	14
	<i>add pork & fennel sausages</i> 16.5
Apricot, Squash & Toasted Chickpea Tagine, <i>pomegranate couscous, almond yoghurt, flat bread (vg)</i>	14
	<i>add grilled quail, harissa</i> 18

Dry-aged Walter Rose Steaks

Served with wilted spinach & mushrooms, crispy onion rings & chunky chips

8oz Rump	18.5
8oz Ribeye	25.5

A bit on the side

Spring Greens	Buttery Mash	Pomegranate Couscous	3.5 ea
Fennel & Watercress Salad	Peas, Bacon & Truffle Dressing	French Fries	
Aspen Fries	Chunky Chips	Braised Puy Lentils	
Bubble & Squeak	Crispy Onion Rings	Pigs in blankets	

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

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



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Puddings

British Cheese Plate, <i>oat cakes, crackers, grapes, chutney</i>	12
- <i>Today's selection: Lincolnshire Poacher, Barkham Blue, Solstice, Tunworth & Golden Cross</i>	
Dark Chocolate Torte, <i>Orange & crème fraiche</i>	7
Apple & Cinnamon Pie, <i>almond custard</i>	7
Pineapple Tart Tatin, Rum & Raisin ice-cream	7
Lemon tart, clotted cream	7
Ginger Cheesecake, Honeycomb ice-cream	7
Selection of Dairy Ice Creams & Sorbets – <i>three scoops.</i>	6
Add a scoop of ice cream	2
Coffee & Chocolate Brownie	5

Cocktails

Espresso Martini - <i>Belvedere Vodka, FAIR Café Liqueur, cold brew espresso</i>	9.50
Side Car - <i>Hennessy VS Cognac, Giffard Triple Sec, sugar, pressed lemon</i>	9.75
Old Fashioned – <i>vanilla-infused Old Forester Bourbon, cocoa bitters, orange oil, muscovado sugar</i>	8.75
Tommy's Margarita – <i>El Jimador Blanco tequila, fresh lime, agave nectar</i>	8.75
Coconut & Mango Daiquiri – <i>Aluna Coconut rum, fresh lime and mango puree</i>	8.75
Pornstar Martini – <i>Black Cow vanilla vodka, passionfruit liqueur, vanilla sugar and passionfruit puree</i>	8.75
Singapore Sling – <i>Portobello Road gin, Cherry liqueur, Benedictine, triple sec, fresh lemon and pineapple juice</i>	

Stickies

	100ml
Monastrell, Dulce DO Yecla, Spain	8.25
Pedro Ximenez, Valdespino, Spain	8
Sandeman, 10yrs Tawny Port, Portugal	7
Café Patron	

Digestifs

	25ml
Cognac, Hennessy XO, 40%	11
Tequila, Casamigos Añejo, 40%	5.75
Tequila, Repasado	6.5
Lowland Whisky, Auchentoshan Three Wood, 43%	5.75

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