

TROOPER

SUNDAY MENU

WHILE YOU WAIT

Wood-Fired Sourdough, Wild Garlic Butter (v) **6**

Pitted Nocellara & Uslu Olives (pb, gf) **6**

Trooper Mixed Nuts (gf) **6**

STARTERS

Burrata, 12-Hour Heritage Tomatoes, Compressed Mooli, Chilled Watercress Soup (v, gf) **15**

Spring Lamb Tartare, Egg Yolk Puree, Wood Fired Aubergine, Puffed Wild Rice, Sourdough **16**

Salmon And Lobster Rillettes, Poached Rhubarb, Ajo Blanco, Radish, Lobster Oil **16**

English Pea Arancini, Wild Garlic Emulsion, Pickled Fennel, Parmesan (v) **14**

MAINS

Trooper Roasts are all served with Beef Fat Roast Potatoes, Seasonal Vegetables,

Truffled Cauliflower Cheese, Yorkshire Pudding & Trooper Gravy

Guinness Braised Short Rib of Beef, Braised Ox Cheek **42**

Trio of Roasts: Sirloin of Beef, Leg of Lamb and Pork Loin, Braised Ox Cheek **35**

Dry-Aged Sirloin of Beef, Braised Ox Cheek **31**

Garlic And Rosemary Leg of Lamb, Red Wine Braised Shoulder **30**

Roasted Pork Loin, Caramelised Apple Sauce, Pork Crackling **30**

Roasted Corn-Fed Chicken Supreme with Sage and Onion Stuffing **30**

Salt Baked Celeriac Steak (v) **28**

(Served With Vegetarian Roast Trimmings)

1kg Dry Aged T Bone Steak (gf) **55** Per Person (serves 2)

800g Rib Steak On The Bone (gf) **45** per person (serves 2)

Lovage Pesto Butter Beans, Coffee Roasted Beetroot, Wood Fired Aubergine, Hazelnuts **28**

Seared Chalk Stream Trout, Tempura Colchester Oyster, English Carrot, Golden Beetroot, Katsu Sauce **36**

SIDES

Beef Fat Roast Potatoes (gf) **7**

Buttered Seasonal Vegetables (v, gf) **7**

Truffled Cauliflower Cheese (v) **7**

2 Braised Ox Cheek Stuffed Yorkshire Puddings **7**

(v) suitable for a vegetarian diet / (gf) gluten free / (pb) plant based

A discretionary service charge of 12% is added to all tables.
Please advise your server if you have any allergies or require information on ingredients used in our dishes.
All dishes may contain nuts.