

TROOPER STEAK WEDNESDAY

WHILE YOU WAIT

Wood-Fired Sourdough, Wild Garlic Butter (v) / Pitted Nocellara & Uslu Olives (pb, gf)

Trooper Mixed Nuts (gf) all 6

STARTERS

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

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

Salmon And Lobster Rilletes, Poached Rhubarb, Ajo Blanco, Radish, Lobster Oil, Sourdough 16

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

BUTCHER'S SELECT CUT STEAK SPECIALS

(All Served With Buttered Seasonal Vegetables, Beef Fat Gravy, Chunky Chips)

Guinness Braised Short Rib Of Beef 42

10oz 32 Day Dry Aged Ribeye (gfa) 42

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

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

STEAK FRITES

8oz Bavette & Fries, Wild Garlic Butter or Beef Fat Gravy

175ml Glass of House Red or White Wine 25

Add Seasonal Vegetables or Rocket & Parmesan Salad + 5

MAINS

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

Spring Rump Of Lamb, Shoulder Potato, Spring Greens, Wild Garlic, Watercress 38

Lovage Pesto Butter Beans, Coffee Roasted Beetroot, Wood Fired Aubergine, Hazelnuts (v) 28

Corn Fed Chicken Supreme, Buttered Seasonal Vegetables, Chunky Chips, Beef Fat Gravy (gfa) 34

350g Pork Chop On The Bone, Buttered Seasonal Vegetables, Chunky Chips, Beef Fat Gravy (gfa) 36

SIDES

Truffled Fries, 30 Month Parmesan (v) 7

Chunky Chips (v) 7

Buttered Seasonal Vegetables (v, gf) 7

Mashed Potato (v) 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.