TROOPER

SAMPLE MENU

Nibbles

Culture Sourdough, Whipped Butter, Chive Oil (v)

Pitted Nocellara & Uslu Olives (pb, gf)

Trooper Roasted Mixed Nuts (v, gf)

Small Plates

Salt Baked English Beetroot, Sheep's Milk Labneh, Balsamic Pearls, Chicory (v,gf)

Crispy Pork Cheek, Fennel & Apple Slaw, Baked Apple, Toasted Oat

Torched Mackerel, Smokey Cucumber, Horseradish Mousse, Buttermilk (gf)

Large Plates

Truffled Wild Mushroom & Brown Butter Risotto, Lovage Pesto, Pine Nuts (v,gfa)

Mimram Valley Pork Belly, Carrot & Sweet Potato, Nduja Arrancini, Landlord Glazed Pineapple

Roasted Hake Supreme, Creamed Leeks, Langoustine & Hazelnut Sauce, Caviar, Sea Herbs (gfa)

8oz 32 Dy Dry Aged Fillet Of Beef, Beef Fat Potato Rosti, Caramelised Onion, Peppercorn Sauce, Buttered Hispi Cabbage

1kg 32 Day Dry Aged T Bone Steak, Chunky Chips, Buttered Hispi Cabbage, Peppercorn Sauce (gfa) (serves 2)

Battered Coley, Chunky Chips, Curry Emulsion, Crushed Peas, Confit Lemon

8oz Bone Marrow Burger, Smoked Bacon, Mature Cheddar Cheese, Truffle Mayo, Smokey Cucumbers, Fries, Pickled Slaw

SIDES

Truffled Fries, Truffle Mayo, Parmesan (v,gfa)

Chunky Chips (v,gfa)

Buttered Hispi Cabbage (v, gf)

Trooper Salad (v,gf)

STEAK FRITES

8oz Bavette & Fries, Lovage Pesto Butter or Peppercorn Sauce

175ml Glass of House Red or White Wine **25**

Add Buttered Hispi Cabbage or Rocket & Parmesan Salad **+ 5**

(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.