

TRASHED

SNAX

Yorkshire pudding
with whipped chicken livers
4.95

Chicken scratchings
with *kimchi ketchup*
3.95

Crispy black cabbage
with prawn salt
3.75

STARTERS TO SHARE

Wiltshire burrata with Evesham beets and pickled walnuts	8.50
Roasted Sutton Farm squash with toasted pumpkin seeds and chilli	6.50
Beefballs 'McIlhenny'	6.25
Cock 'n' Bull croquettes with horseradish mayonnaise	6.00
Salmonata 'Hix cure' with keta caviar and Ridley Road flat bread	7.25
Castelfranco, Cashel Blue and endive salad	6.50
Korean fried chicken	6.25
Atlantic prawn cocktail	7.25



SWAINSON HOUSE FARM CHICKEN

Roast barn-reared Indian Rock chicken *and chips with sage and onion stuffing*

For 2-3 to share 29.50 / half a chicken 15.00

Coronation
chicken salad
with a soft-boiled
Burford Brown egg
13.95

Chicken fillet
burger
with chips
12.95

Cock 'n' Bull
in the hole
13.50

Indian Rock
chicken curry
with basmati rice
15.25

Grilled spring
chicken
With salsa verde
16.95



GLENARM MIGHTY-MARBLED STEAK

All our beef is aged in a Himalayan salt chamber and comes from Shorthorn, Hereford and Aberdeen Angus breeds.

Rib
250g 20.00 / 500g 40.00

Sirloin
250g 22.50 / 500g 45.00

Picanha 190g 17.50
with a land cress and shallot salad

Rib on the bone
1kg for 2-3 to share
28 day aged 65.00 / 75 day aged 90.00

The Shoreditch strip joint
1.4kg for 5-6 to share
28 day aged 135.00

Porterhouse
1kg for 2-3 to share
28 day aged 80.00

All above served with chips, béarnaise sauce and mustards

Ground rib steak burger
with chips
add bacon, cheese or a fried egg
14.95

Peter Hannan's barbecued
sugar-pit beef short rib
with Somerset cider cabbage
17.50

Fillet steak salad
with scrumpy-fried onions and
horseradish
14.95

Green peppercorn sauce 2.00

SIDES

Buttered January king cabbage / Garlic mushrooms / Chervil buttered heritage carrots

Salt 'n' vinegar onion rings 4.25^{small} / 6.95^{large}

Sutton Farm lettuce heart salad 3.95^{small} / 5.75^{large}

Land cress and shallot salad 3.95^{small} / 5.75^{large}

PUDDINGS

Peruvian Gold chocolate mousse with honeycomb	6.95
Yorkshire rhubarb and Bramley apple pie <i>with cream, ice cream or custard</i>	7.50
Winter berry and white chocolate cheesecake	6.95
Credit crunch ice cream with hot chocolate sauce	2.00 per scoop
2 scoops of ice cream or sorbet	3.95
Black Cow Cheddar and Cashel Blue with Yorkshire chutney	7.95
Mini chocolate cake	1.50 each
Salted caramel fondue with marshmallows and doughnuts <i>3-4 to share</i>	14.50

LUNCH

Monday – Friday, 11.30am – 4.30pm. All 9.95

Fillet steak sandwich with scrumpy-fried onions and land cress
Chicken burger with chips
Cock ‘n’ Bull in the hole *chicken and beef sausages with mash potato and onion gravy*
Ground rib steak burger with cheese
Balldog ‘McIlhenny’ with chips *spicy beef ball sandwich with sour cream and chives*
Black Cow mac ‘n’ cheese burger with chips
The Cock ‘n’ Bull *half chicken, half steak sandwich*
Chicken and Egg *a breaded escalope topped with a Burford Brown egg, anchovies and capers*

KIDS EAT FREE

Kids aged 10 and under get a free main course when dining off the calves’ menu and accompanied by an adult dining in the restaurant.
Available all week from 12-6pm.

PRIVATE DINING

3 unique spaces under 1 Tramshed.

Mark’s Kitchen Library nestled above Tramshed offers a unique chef’s table surrounded by Mark Hix’s personal cookbook collection. Featuring a 12-seater dining bar, it allows you and your guests to watch as a bespoke menu is cooked up by Mark or one of his head chefs.

HIX ART is a multi-disciplinary art space located in the basement at Tramshed and the regular season of exhibitions provide a unique backdrop for any event: 60 seated or 100 for canapé events.

The Mezzanine is available for semi-private dining with the best view in the house, seating up to 40 guests.

Please ask at reception for information and tours or contact our Events Team direct on:
020 7749 0476 / events@tramshedshoreditch.co.uk

HOUSEWATER

Bottomless at 1.00 per head.

An eco-friendly, sustainable system offering chilled, filtered still and sparkling water. With each purchase of HOUSEWATER we make a charitable donation to the ‘Evening Standard Dispossessed Fund: Grenfell Tower Fire’ on behalf of the ‘London Community Foundation’ – helping to improve the lives of London’s most disadvantaged.

The FSA advises that the consumption of raw or less than thoroughly cooked meats (including burgers), fish and shellfish may increase your risk of illnesses. Some of our cheeses may contain raw or unpasteurised milk. Here at Tramshed we have strict systems in place to ensure our food is safe for you to eat.

instagram @tramshedshoreditch tweet us @the_tramshed
www.chickenandsteak.co.uk

A discretionary service charge of 12.5% will be added to your bill.
Please inform your waiter if you have any allergies.
A vegetarian menu is available on request.