

APÉRITIF

Pre-dinner or after work

Kir royale	9
Aperol spritz	8.5
Mango bellini	8.5
Classic champagne cocktail	12

SOUP

Soup of the day	6
<i>Crème fraîche truffle, roast chestnuts</i>	

BAKERY

Onion tart	5.5
<i>Honey, thyme, caramelised onions</i>	
Gougère (cheese choux pastry)	6
<i>Choux pastry, goat's cheese and chive cream, sun-dried tomato</i>	
Croque monsieur	8
<i>Chorizo, Comté, truffle, spring onion</i>	

SALAD

Radicchio, avocado, pomegranate	5
<i>Soy honey dressing, pistachios</i>	
Fennel, orange, black olive	5
<i>Citrus and olive oil dressing, rocket</i>	

VEGETABLES

For us vegetables aren't just a side, but could be the main event

Celeriac 'risotto'	5
<i>Celeriac, truffled Parmesan, cream</i>	
Tempura vegetables	6
<i>Seasonal vegetables in a light batter, Basque paprika, lemon aioli</i>	
Vegetable tagine	9
<i>Hearty vegetables, tomatoes, chickpeas, ras-el-hanout, orange blossom cous cous</i>	
Courgetti, 'bolognaise'	9.5
<i>Tomatoes, hazelnuts, basil, courgette</i>	

TERRINES

Rabbit and spring herb terrine	7
<i>Carrot, tarragon, parsley, sun-dried tomato</i>	
Pork terrine	6.5
<i>Pork shoulder, pork belly, duck breast, chicken liver, pistachio, thyme</i>	

SIDES

Frites, aioli	4
<i>Skin-on chunky chips, garlic mayo</i>	
Green salad	3.5
<i>Leaves, herbs and lemon olive oil</i>	
Spiced winter vegetables	4
<i>Hearty vegetables, tomatoes, chickpeas, ras-el-hanout</i>	
Seasonal vegetables	4
<i>Stir-fried with olive oil</i>	

EAT, DRINK & ENJOY

Tuesday / Wednesday / Thursday

5PM to Midnight (kitchen closes 11.00)

Friday / Saturday

5PM to 01:00AM (kitchen closes 11.30)

12.5% discretionary service charge will be added to the bill. Please notify your waiter if you have any special dietary requirements.

TRATRA

TraTra is a French term meaning a mix of the traditional with the contemporary.

The TraTra menu brings together a mix of snacks, medium and large plates that are designed to be shared. To experience TraTra we suggest 4 to 5 plates between 2 people.

STÉPHANE'S CHARCUTERIE

I'm the grandson of a butcher so charcuterie is a favourite

Charcuterie board	19
<i>or priced individually</i>	
Saucisson	6
Chorizo	6
Saucisson rosette	6
Poitrine roulée	6
Jambon sec Saint-Agrève 12 months	15

BOTTOMLESS CHARCUTERIE

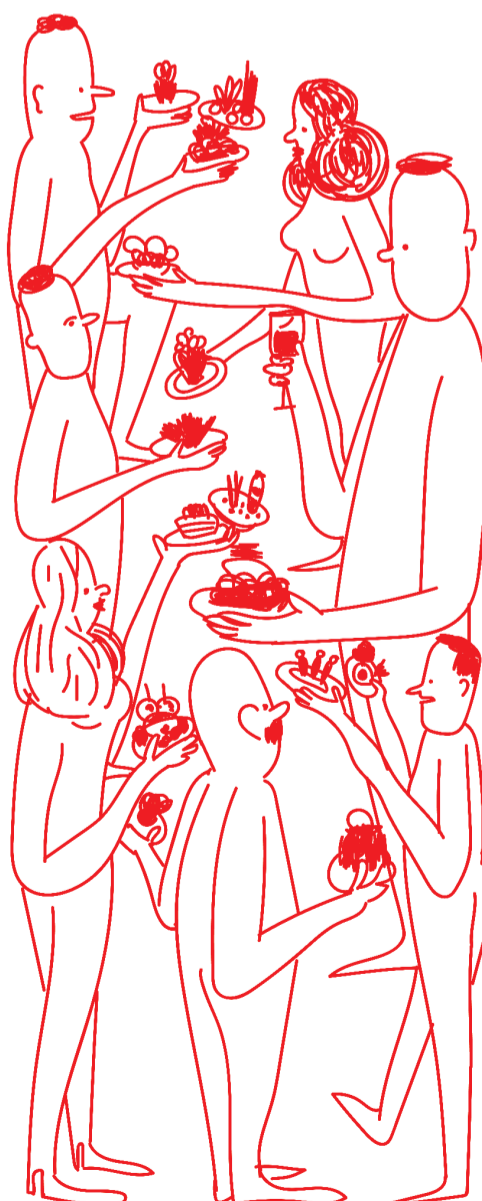
5PM to 8PM & after 10PM Tuesday to Saturday

Bottomless Charcuterie and Cheese 10PP
We keep it coming until you say stop!

SHARING HERO SPECIAL

Tuesday to Saturday all evening

Any one of our Sharing Hero dishes, 20PP
2 sides and a bottle of house wine
(based on two people sharing)



SHARING HEROES

Enough for two to four to share, please allow 20-30 minutes

Shoulder of lamb, for two or four	18PP
<i>Slow-cooked for seven-hours, served with a provençal style sauce and confit garlic</i>	
Slow-braised beef short ribs for two or four	18PP
<i>Lardons, chestnut mushrooms, Bourguignon style sauce</i>	
Roast pork belly for two or four	17PP
<i>Crispy slow-roast pork, apple, tarragon and walnut salad, wholegrain mustard jus</i>	

MEAT

Mint crust lamb chop	PER CHOP 4
<i>Garlic and parsley dipping butter, Dijon mustard</i>	
Christian Para black pudding	9
<i>Compote of apple and onion, fresh apple</i>	
Chicken oysters	11
<i>Stir-fried bell pepper, ginger, garlic, shallots, peppercorns</i>	
Braised five spice pork cheek	12
<i>Sweet potato purée, spring onions</i>	
Carpaccio of beef	12
<i>Seared beef fillet, Bleu d'auvergne cheese, tapenade, capers, lemon</i>	
Onglet of beef	17
<i>Caramelised shallots, jus</i>	

SEAFOOD

Haddock rilette	6
<i>Spring onion, lemon, dill, green peppercorns, crouton</i>	
Marinated sardines	7
<i>Rosemary oil, pickled red onion, garlic purée</i>	
Salt cod and prawn fritters	7
<i>Deep-fried with a sweet and sour sauce</i>	
Steamed mussels	7
<i>Balsamic beurre blanc, tarragon</i>	
Pan-seared scallops	14
<i>Roast and purée Jerusalem artichoke, Roschoff onion, garlic and parsley butter</i>	
Grilled halibut	15.5
<i>Cauliflower and saffron purée, pomegranate, ginger, lime, butter</i>	

CHEESE

Perfect condition cheese direct from Crèmerie Couzet

Cheese	12
<i>Your waiter will confirm today's selection</i>	

DESSERT

Citrus fruit sorbet	5
<i>Fresh cut fruit, mint, coriander seed, nut tuile</i>	
Mont Blanc	5.5
<i>Chantilly cream, chestnut purée, Griottine cherries</i>	
Dark chocolate truffon (a rich ganache)	5.5
<i>Nut praline, pistachio custard, raspberry coulis</i>	
Lime posset	5.5
<i>Set citrus cream, roast pineapple, mango and passionfruit</i>	
Salted caramel fondant	ALLOW 15 MINUTES 6.5
<i>('Hot Dinners' dessert of the year 2017)</i>	
<i>Melt in the middle salted caramel pudding, cold vanilla custard</i>	

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SIGNATURE COCKTAILS

TraTra's French 75	9
<i>Cognac, peach, fizz</i>	
The Island	9
<i>Agricole Rhum, coconut, kiwi, citrus</i>	
Alfonso Channing	9
<i>Dubonnet, blackberry, fizz, orange</i>	
French Fence	9
<i>Calvados, peach, cider</i>	
Pamplemousse	9
<i>Vodka, Aperol, Rinomato, grapefruit</i>	
Pisco Poire	9
<i>Pisco, pear, orange</i>	
Boundary Sour	9
<i>Gin, rose, Absinthe, ginger</i>	
Picon Bierre	9
<i>Picon, beer</i>	

BEER

The Boundary Project Lager (Draught 2/3 pint)	5
<i>Our house lager, simply clean and refreshing</i>	
Maltsmiths IPA (Draught 2/3 pint)	5
<i>A refreshing, clean beer that combines a caramel base with overlying hop notes of citrus, grapefruit, tropical fruits</i>	
Wiper & True Amber Ale (330ml)	5.5
<i>Bursting with orange flavours from the hops and addition of orange zest, on a sweet, rich malt, with an alluring amber glow</i>	
Wiper & True Pale Ale (330ml)	5.5
<i>Fruity, hoppy pale ale. With citrusy flavours</i>	
Guinness (330ml)	4.75
<i>The classic stout</i>	
Cidre de Breton (330ml)	4.75
<i>The full cider apple flavour and crisp acidity make this an ideal food cider</i>	

SOFT DRINKS

Homemade Lemonade	4.75
<i>Lemon, sugar, soda</i>	
Grapefruit Sherbet	4.75
<i>Grapefruit, lemon, soda</i>	
Apple & Elderflower Fizz	4.75
<i>Apple, elderflower, lime, ginger ale</i>	
Evian / Badoit	4.25
Mixers / Tonics	4
Filtered Water (Still)	UNLIMITED SUPPLY

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FIZZ

Chardonnay Cape Classique, Stellenbosch	9 / 35
<i>Fine biscuit notes, fresh almonds and apricots</i>	
Cava, Llopart Brut Reserva	11.5 / 45
<i>100% organic, white fruit aromas and a fresh acidity on the palate</i>	
Veuve Clicquot Yellow Label nv	12 / 70
<i>Ripe apple fruit, brioche aromas</i>	

APÉRITIF TIME!

5PM to 7PM Tuesday to Saturday

Before dinner or after work

TRATRA SIGNATURE COCKTAILS

£5 each



WHITE

Maison Belenger, Colombard, France	5.75 / 21
<i>A refreshing finish with notes of grapefruit and lemon</i>	
Chenin Blanc, The Wine-Farer Series, Stellenbosch	6.5 / 24
<i>Full of bright fresh fruit flavours, with hints of rose water, lychees and passion fruit</i>	
Chardonnay, Listening, Victoria	7.5 / 28
<i>Deliciously bright and citrusy Chardonnay</i>	
Cotilles, Chardonnay, France	8 / 30
<i>Scents of citrus fruits, with a finish of fennel, pine and quince</i>	
Viognier, Garzon Estate, Uruguay	9.5 / 32
<i>Floral aromas and delicate fruit</i>	
Sauvignon Blanc, Catalina Sounds, Marlborough	11 / 42
<i>It's all crushed, vibrant redcurrant leaves and texture</i>	
Pinot Gris, Sables et Galets, Alsace	11.5 / 44
<i>Rich honeyed Pinot Gris with a lovely rich marmalade finish</i>	
Sauvignon Blanc, Sancerre	12 / 46
<i>Classic Sancerre with ripe gooseberry fruit and zesty acidity</i>	

ROSÉ

Cinsault, Syrah, Mouredre, Chateau d'Astros, Provence	8.75 / 35
<i>Pale, delicate with refreshing strawberry and raspberry fruit flavours</i>	

RED

Maison Belenger, Merlot, France	5.75 / 21
<i>Red fruits, with notes of sweet spices and a generous soft fruity finish</i>	
Grenache, Syrah, Mourvedre, Hubery et Fils, Rhone	6 / 24
<i>Aromas of redcurrent, rosemary, thyme and liquorice. Soft and smooth tannins</i>	
Soldier's Block, Shiraz, Australia	6.5 / 26
<i>Bright, aromatic and juicy, with a slight hint of Malbec</i>	
Pinot Noir, Infiernillo, Maule	7.5 / 30
<i>Vibrant raspberry and red cherry fruit. Rich yet delicate</i>	
Carignan Syrah, Saint Roch, Minervois	8 / 32
<i>Red fruits and warm spicy notes</i>	
Cabernet Sauvignon, Showdown, Lodi	8.5 / 34
<i>Ripe blackcurrant, rich cassis and black cherry, a soft juicy, yet long finish</i>	
Shiraz, Black Craft, Barossa	10 / 40
<i>A compelling, dark rich chocolatey beast!</i>	
Cabernet Merlot, Chateau Viramiere, AC St-Emilion Grand Cru	11.75 / 47
<i>Rich, smooth, full of the aromas and flavours of red fruit. Medium bodied, fine savoury tannins</i>	

If you'd like to see our additional wine list, please ask!

We have a short fine wine list that changes frequently.