

Troubadour Evening Menu

Troubadour T-Shirts £25 Baseball Caps £20 Leggings £36
A Perfect Gift for all! Please Ask Your Server for Available Colors and Styles

FOR THE TABLE

- ✓ ^{VEGAN} Spicy Toasted Cosmic Corn 3.5
- Charcuterie Board or Cheese & Charcuterie Assortment 24
- ✓ Marinated Olives 3.5

STARTERS

- ✓ ^{VEGAN} Hummus or One for 7 or Two for 12
smashed avocado with crudities
- ✓ Roasted Field Mushroom 7.5
with breadcrumbs, pine nuts, dried tomatoes
and blue cheese sauce
- Char Grilled Chicken Wings 7.5
- ✓ Garlic and Rosemary Studded Baked 15
Camembert (To Share)
with homemade garlic bread & crudités
- ✓ Deep Fried Halloumi Fingers 7
with homemade sweet chili sauce
- Crispy Calamari 7
with homemade sweet chili sauce
- Soup du Jour 6.5
with grilled toast
- Duck Rilette 7
toasted sourdough bread and cornichons

SALADS

- ✓ ^{VEGAN} Light Spring Quinoa Salad 12
with nutritious seasonal vegetables
- Chicken Caesar Salad 14
with classic Caesar dressing and parmesan

MAINS

- Slow cooked Beef Rib 19
with roasted vegetables, mash and red wine
jus
- ✓ Warm Goats cheese & salad 16.5
pan fried goats cheese fans topped with
pistachio, apricot, honey and black sesame
seeds with radicchio, shallots and white wine
vinaigrette
- 28 Day-Aged Chuck Burger 14.5
brioche bun with burger sauce, tomato,
lettuce onion and french fries
- Poulet du Soleil (to share) 28
roasted chicken with lemon and herbs, served
with roasted potatoes
- Bavette steak with Chunky Chips 16
grilled mushroom, tomato, red wine jus
- Fish Of The Day market price
- Classic Fish and Chips 15
beer-battered haddock with thick-cut chips,
mushy peas and tartare sauce
- Bangers & Mash with Onion Gravy 13.50
comes with two sausages add an extra £2.00.
- ✓ Vegetable Belfry 17
colorful tower of butternut squash & celeriac,
topped with savoy cabbage, cherry tomatoes,
leeks and a celeriac puree finished with a
balsamic pomegranate dressing
- Bacon goat cheese & salad 16.5
spiral of bacon covering warm goats cheese,
with radicchio, shallots cherry tomato and a
white wine vinaigrette
- Veggie Burger 13.50
brioche bun, Tomato, Lettuce, Onion,
Hummus and sweet potato fries
- ✓ Savoy cabbage & broccoli 4.5

SIDES

- ✓ French Fries, Chunky Chips, Mash 4
or Sweet Potato Fries
- ✓ Mixed Leaf Salad 4

PUDDINGS

- ✓ Cheese Board 10.5
- ✓ Jude's award winning Ice 2.75/5.5/6.5
cream, 1,2 or 3 scoops
Chocolate, Vanilla and Lemon sorbet
- ✓ Sticky Toffee Pudding 6.50
with custard
- ✓ Triple Chocolate Brownie 7.5
with Hennessy-infused chocolate sauce &
Jude's vanilla ice cream

A discretionary 12.5% Service Charge will be added to your bill, to be shared amongst our waiting staff.
All prices in Pound Sterling. Symbols: V* is Vegetarian and Vegan* is Vegan ask your server about gluten free options

Please be aware that a full allergen information pack is available for your
consultation, comprising of all dishes and ingredients used for the preparation of our food.

Our Story

The Troubadour opened in 1954 as the 1950's saw the rebirth of London coffee houses as the pivot of culture and civilization. Raffish, continental, revolutionary, and these new café's became centers of rebellion and new music for the young as well as the young at heart. Earl's Court, the wild western frontier of bohemian Chelsea saw a particular concentration of new establishments, the most famous of which was The Troubadour.

Through the 50's and 60's we became a focal point of London's intellectual + artistic life. It's where Private Eye was conceived and where the early Ban the Bomb meetings were held by the precursor to the CND.

In the original cellars of the café, the Troubadour club was formed. We saw the young Bob Dylan, Jimi Hendrix, Paul Simon, Sandy Denny, Bert Jansch, Keith Moon, Charlie Watts, Sammy Davis Jr, and the Dubliners.

More recently the Troubadour has played host to Adele, Florence and the machine, Ed Sheeran, Hozier, the chemical brothers. In October 2013, Ronnie Wood + Mick Taylor played a secret gig before their concert in the Royal Albert Hall.

