## 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	<b>/</b> *	_
v (GEAN GREAT Spicy Toasted Cosmic Corn		3.5
Charcuterie Board or Cheese & Charcuterie As	sortment	24
v Marinated Olives		3.5
STARTERS		
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v wer Hummus or One for 7 or Two for 12 smashed avocado with crudities	v Deep Fried Halloumi Fingers with homemade sweet chili sauce	7
v Roasted Field Mushroom 7.5 with breadcrumbs, pine nuts, dried tomatoes	Crispy Calamari with homemade sweet chili sauce	7
and blue cheese sauce	Soup du Jour	6.5
Char Grilled Chicken Wings 7.5	with grilled toast	_
v Garlic and Rosemary Studded Baked 15 Camembert (To Share) with homemade garlic bread & crudités	Duck Rilette toasted sourdough bread and cornichons	7
SALADS		
v (com Light Spring Quinoa Salad with nutritious seasonal vegetables	Chicken Caesar Salad with classic Caesar dressing and parmesan	14
MAINS		
Slow cooked Beef Rib	Classic Fish and Chips	15
with roasted vegetables, mash and red wine	beer-battered haddock with thick-cut chips,	
jus	mushy peas and tartare sauce	
v Warm Goats cheese & salad pan fried goats cheese fans topped with	Bangers & Mash with Onion Gravy comes with two sausages add an extra £2.00.	13.50
pistachio, apricot, honey and black sesame	v Vegetable Belfry	17
seeds with radicchio, shallots and white wine	colorful tower of butternut squash & celeriac,	
vinaigrette	topped with savoy cabbage, cherry tomatoes,	
28 Day-Aged Chuck Burger 14.5	leaks and a celeriac puree finished with a	
brioche bun with burger sauce, tomato, lettuce onion and french fries	balsamic pomegranate dressing	
	Bacon goat cheese & salad	16.5
Poulet du Soleil (to share) roasted chicken with lemon and herbs, served	spiral of bacon covering warm goats cheese, with radicchio, shallots cherry tomato and a	
with roasted potatoes	white wine vinaigrette	
Bavette steak with Chunky Chips 16	Veggie Burger	13.50
grilled mushroom, tomato, red wine jus	brioche bun, Tomato,Lettuce, Onion,	
Fish Of The Day market price	Hummus and sweet potato fries	
SIDES		
v French Fries, Chunky Chips, Mash 4		
or Sweet Potato Fries	v Savoy cabbage & broccoli	4.5
v Mixed Leaf Salad 4		
PUDDINGS		
v Cheese Board 10.5	v Sticky Toffee Pudding	6.50
v Jude's award winning Ice 2.75/5.5/6.5	with custard	
cream, 1,2 or 3 scoops	v Triple Chocolate Brownie	7.5
Chocolate, Vanilla and Lemon sorbet	with Hennesy-infused chocolate sauce & Jude's vanilla ice cream	

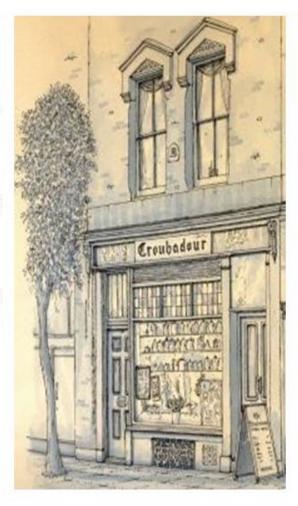
A discretionary 12.5% Service Charge will be added to your bill, to be shared amongst our waiting staff. All prices in Pound Sterling. Symbols: V\* is Vegetarian and Vegan\* is Vegan ask your server about gluten free options

## 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.