

# TRA<sup>5</sup>SHED

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## SNAX

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Trealy Farm chorizo  
with romesco sauce  
4.50

Chicken scratchings  
with kimchi ketchup  
4.50

Yorkshire pudding  
with whipped chicken livers  
5.25

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## STARTERS TO SHARE

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Romesco with White Lake goats' curd and hedgerow garlic	7.50
Half pint of Atlantic prawns	9.25
Cock 'n' Bull croquettes with horseradish mayonnaise	6.00
La Latteria burrata with Sutton Farm beets and pickled walnuts	9.50
De Beauvoir smoked salmon 'HIX' cure with soda bread	10.25
Black Cow mac 'n' cheese	9.75
Korean fried chicken or beef	7.25
Beefballs 'McIlhenny'	7.75



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## SWAINSON HOUSE FARM CHICKEN

Roast barn-reared Indian Rock chicken *with chips and sage and onion stuffing*  
For 2-3 to share 32.00 / half a chicken 16.00

Mexican griddled  
chicken salad  
14.50

Buttermilk fried  
chicken burger  
with kimchi mayo  
14.00

Indian Rock  
Chicken curry  
with basmati rice  
15.50

Grilled chicken escalope  
with sugar pit bacon  
and winter relish  
15.95



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## GLENARM MIGHTY-MARBLED STEAK

*All our beef is 28 day aged in a Himalayan salt chamber and comes from Shorthorn, Hereford and Aberdeen Angus breeds.*

Rib eye  
250g 23.50

Sirloin  
250g 24.00

Rib on the bone  
400g / 1kg  
30.50 / 72.50

Hannan's Shoreditch strip joint  
1.4kg for 4-5 to share  
135.00

Porterhouse  
1kg for 2-3 to share  
90.00

Ground rib steak burger  
with chips  
add bacon, cheese or a fried egg / 1.25 each  
14.95

Crispy shredded beef salad  
with chilli and ginger  
14.50

*Green peppercorn, bearnaise or hedgerow garlic butter 2.00*

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## SIDES

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Cumin-roasted chantenay carrots / Buttered January King cabbage 4.50

Sutton Farm salad / Winter slaw 4.50

Hedgerow garlic mushrooms / Salt 'n' vinegar onion rings 4.75

Chicken dripping chips 4.25 / Berkswell truffled chips 5.75

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## PUDDINGS

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Bramley apple pie with cream, ice cream or custard	7.75
Yorkshire rhubarb and ginger cheesecake	7.50
Salted caramel fondue with marshmallows and doughnuts 3-4 to share	14.50
Black Cow cheddar with Cashel Blue and Yorkshire chutney	7.95

### GLUTEN FREE PUDDINGS

Tiramisu	6.95
Mini chocolate cake	1.50 each
Peruvian Gold chocolate mousse with honeycomb	6.95
Credit crunch ice cream with hot chocolate sauce	2.50 per scoop
Selection of seasonal ice cream and sorbet	2.50 per scoop

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## LUNCH

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Monday – Friday, 11.30am-4.30pm. All 10.95

Glenarm Estate steak sandwich with fried onions and watercress  
Spaghetti with Glenarm beef ragu  
Swainson Farm roast chicken yorkie with trimmings  
Black Cow mac 'n' cheese  
Grilled chicken escalope with sugar pit bacon and winter relish  
Swainson Farm roast chicken on grilled sourdough with Asian salad  
The Cock 'n' Bull *half chicken, half steak sandwich*

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## KIDS EAT FREE

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Kids aged 8 and under get a free main course when dining off the calves' menu and accompanied by an adult dining in the restaurant.

Available Mon-Fri 4-6pm and Sat-Sun 12-6pm.

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## PRIVATE DINING

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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](mailto:events@tramshedshoreditch.co.uk)

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## HOUSEWATER

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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 National Centre for Circus Arts, a local charity in Hoxton Square, and one of Europe's leading providers of circus arts education and training for young people. Their aim is to make circus arts accessible to all regardless of background and ability.

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 unpasteurized milk. Here at Tramshed we have strict systems in place to ensure our food is safe for you to eat.

*A discretionary service charge of 12.5% will be added to your bill.  
Please inform your waiter if you have any allergies.*