

# TRADER KITCHEN

## POSH Hot Sandwiches

Served on Ten Four Bakehouse Focaccia with salad of the day

NOWHAM, EGG & CHIPS <i>ham hock terrine, crispy potato, fried egg, piccalilli</i>	8.5
MAKE SAMOSA ANGRY (v) (vgo) <i>samosas, saag paneer, pickles, mango dressing</i>	8
THE LASAGNE <i>slow cooked beef, pickled vegetables, rich tomato sauce, cheese, crispy pasta</i>	9

## Burgers (gfo) Served with triple x chips

THE CLASSIC <i>hand-made beef patty, American cheese, tomato jam, mustard, baby gem</i> <i>Add free range streaky bacon</i>	14 +2
WEST PHILLY (vg) <i>plant-based patty, mushrooms, sweet peppers, onions, vegan cheese, chilli flake aioli</i>	14
CRISPY HUNTERS CHICKEN <i>free range fried chicken, streaky bacon, cheese, bbq sauce,</i>	15

## Wings & Florets

ALABAMA WHITE BBQ WINGS (gf) <i>spring onions, chillies, pickles</i>	7
CARAMELISED CAULIFLOWER FLORETS (gf) (vg) <i>miso, herbs, chilli,</i>	6
GUAVA & HABENERO WINGS (gf) <i>coriander, chilli, herbs</i>	7

## Before

MACNEILS APPLE & CIDER CURED SALMON <i>w/ red onions, capers, herbs</i>	7
CONFIT DUCK BON BON <i>w/ bois boudran, fennel salad</i>	7
HOMEMADE ONION BAHJI (vg) <i>w/ mango chutney</i>	6

## Winter Warmers

SAUSAGE & MASH '1000 TRADES' <i>w/ free range pork, garlic, fennel &amp; herb sausage, creamy mash, caramelised sage &amp; onion gravy, buttered greens</i> <i>or MUSHROOM &amp; CARAMELISED ONION VEGGIE SAUSAGE (v)</i>	15
<b>WILD STAFFORDSHIRE VENISON &amp; RED CURRANT SAUSAGE</b>	<b>+2</b>

CHEMEEN MULAKITTATHU <i>A spicy prawn &amp; tomato curry, made with mustard, chilli &amp; ginger</i> <i>w/ herb &amp; lime rice, homemade roti canai</i>	16
AGLIANICO BRAISED BLACK WELSH SHIN of BEEF <i>w/ orange &amp; thyme glazed carrots, oat &amp; herb dumpling</i>	17.5
TRADITIONAL FISH & CHIPS (gfo) <i>w/ line-caught haddock, garden peas &amp; tartar sauce</i>	16
FOUR CHEESE MAC (vg) <i>w/ crispy onion crumb, roasted cauliflower</i>	14
CUMIN & HERB ROASTED FREE RANGE CHICKEN BREAST <i>w/ spiced butternut squash, peanut &amp; Carlin pea coconut curry (gf)</i>	16
<b>SALT MARSH LAMB SHEPHERD'S PIE (gf)</b> <i>slow braised shoulder of lamb in a rich red wine sauce</i> <i>w/ creamy wholegrain mustard mash &amp; winter veg</i>	<b>16.5</b>

## After

BREAD & BUTTER PUDDING <i>orange, white chocolate, whiskey, walnuts</i>	7
DARK CHOCOLATE BROWNIE (vgo) (gfo) <i>clotted cream ice cream, berries</i>	6
BRITISH CHEESE BOARD <i>chutney of the day, Miller's toast, grapes, celery</i> ADD ANY PORT (70ml)	8 +5

## Chips & Dips

TRIPLE X CHIPS (gf) <i>add Cajun spice</i>	4 + .75
DIRTY CHIPS (v) <i>jalapeños, cheddar, spring onion, aji amerillo, chipotle dressing</i>	8

ADD	
<i>Bbq sauce</i>	1
<i>Alabama white BBQ sauce</i>	1
<i>aji amerillo sauce</i>	1

(V) VEGGIE FRIENDLY  
(VG) VEGAN FRIENDLY  
(VGO) VEGAN OPTION  
(GF) GLUTEN FREE  
(GFO) GLUTEN FREE OPTION

*All of our meat is free range and sourced from Roger Brown Butchers of Harborne.*

*Please order from the bar and notify us of any allergen requirements. We will always do our best to take care of any other requests.*