

TRATRA

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

OPEN

Wednesday / Thursday 5PM to Midnight (kitchen closes 11.00)

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



CHARCUTERIE & TERRINE

16

Coppa di Parma
Saucisson Rosette
Chorizo Doux
Jambon Sec
Pork, prunes & duck terrine, pickles

APÉRITIF

Fruit Bellini fruit liqueur, fizz	9.75
Aperol Spritz Aperol, fizz	9.75
Kir Royale Crème de cassis, fizz	10
Classic Champagne Cocktail Brandy, sugar, bitters, fizz	13
TraTra's French 75 Cognac, peach, fizz	10
Picon Bière Picon, beer	10



VEGETABLES

16

Courgette tempura, smoked paprika
Aubergine caviar, lemon & parsley
Chargrilled cauliflower, sweet potato, romano pepper, fennel & red onion
Olives, lemon, rosemary, garlic & thyme
Frites, garlic mayo

SNACKS

TraTra croquettes , sweet & sour sauce	6.5
Olives , lemon, rosemary, thyme and and garlic	4.5
Frites , garlic mayo	5.5
Pork, prunes & duck terrine , pickles	7.5
Tempura sweet potato , tomato chutney	5.5
Smoked haddock beignets , sweet & sour sauce	8

SEAFOOD

19

Smoked haddock beignets, lemongrass, sweet & sour sauce
Confit Chalk Stream trout, soy and mustard, lime crushed avocado
Prawn Cocktail, baby gem, cayenne and crispy shallots
Tuna tartare, salted yuzu, sesame and spring onion
Pickled cucumbers, dill and mustard seeds

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

BOTTOMLESS CHARCUTERIE*

5PM to 7PM

After 7PM

We keep it coming until you say stop!

10PP

18PP



CHEESE

16

Bleu d'auvergne AOC,
Tomme de Savoie,
Comte AOC,
Morbier AOC,
Crottin De Chèvre,
Chutney,
Oatcakes

*Bottomless charcuterie, 2 hour time limit.

All boards served with a selection of bread & butter

TRATRA

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

BEER

Peroni Azzurro (pint)	6
<i>a delicate balance of bitterness and citrus aromatic notes with a crisp, dry finish</i>	
Asahi (pint)	6
<i>Light and refreshing with notes of toasted malt.</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 Bretagne (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

APÉRITIF

Fruit Bellini	9.75
<i>fruit liqueur, fizz</i>	
Aperol Spritz	9.75
<i>Aperol, fizz</i>	
Kir Royale	10
<i>Crème de cassis, fizz</i>	
Classic Champagne Cocktail	13
<i>Brandy, sugar, bitters, fizz</i>	
TraTra's French 75	10
<i>Cognac, peach, fizz</i>	
Picon Bière	10
<i>Picon, beer</i>	

SIGNATURE COCKTAILS

Rose d'assemblage 1818,	14
<i>Hennessy V.S., Damson liqueur, walnut bitters, Veuve Clicquot</i>	
Matcha Hendrick's	11.5
<i>Hendrick's gin, Archers, matcha, egg white</i>	
Alfonso Channing	10
<i>Dubonnet, blackberry, fizz, orange</i>	
French Fence	11.5
<i>Calvados, peach, cider</i>	
Pamplemousse	10
<i>Vodka, Aperol, Rinomato, grapefruit</i>	
Sailor Koko	11
<i>Sailor Jerry rum, Koko Kanu, pineapple, passionfruit, Angostura bitter, smoked paprika</i>	
Boundary Sour	11
<i>Gin, rose, Absinthe, ginger ale</i>	
Fleur sauvage	11
<i>Vodka, St Germain liqueur, elderflower cordial Lillet blanc, lime, Peychaud's bitters</i>	
Gumbo	11
<i>Cognac, Drambuie, caramel liqueur, chocolate bitters</i>	
Monkey King	11
<i>Monkey Shoulder blended Scotch, King's Ginger, masala syrup, cream</i>	

FIZZ

NV	Blanquette de Limoux, Cuvée Ma Maison, Rosier	Vibrant - Crispy - Lemony	125ML / BTL	9.5 / 37
NV	Veuve Clicquot Yellow Label	Rich - Apple - Brioche		12.5 / 72

WHITE

2016	Colombard Sauvignon, Forterese, IGP D'Oc	Clean - Elegant - Lemony	175ML / BTL	6.25 / 23
2015	Gros Manseng, Côtes de Gascogne, Domaine Cambos	Mineral - Citrus - Herbaceous		7.25 / 28
2017	Sauvignon Blanc, 'Val de Loire', Petite Abbaye	Fresh - Grassy - Gooseberry		7.5 / 29
2017	Vermentino, 'Sensas', IGP D'Oc	Scented - Peach - Citrus		7.75 / 30
2016	Sauvignon Semillon, Château Billot, Bergerac	Classy - Lemon - Dry		8 / 31
2017	Viognier, Domaine de Pennautier, Lorgueil, Languedoc	Floral - Honeysuckle - Nectarine		8.5 / 33
2014	Pinot Blanc, 'Les Natures', Jean Baptiste Adam, Alsace (organic)	Peach - Apricot - Lemon		44
2016	Vouvray, Château Gaudrelle, Loire	Aromatic - Ripe - Apple		51
2016	Château Peybonhomme, Les Tours, Le Blanc Bonhomme, Bordeaux (biodynamic)	Elegant - Rounded - Honey		55
2015	Chablis 'Cuvée Emeraude, Alain Gautheron (organic)	Flinty - Sherbet - Lemon		55
2015	Klevener de Heiligenstein, Hubert Hewang, Alsace (organic)	Concentrated - Fruity- Lychee		57
2017	Sancerre 'le Rochoy', Domaine Laporte, Loire (organic)	Intense - Cut Grass - Zesty		62
2015	Givry Blanc, 'Le Haut Colombier', Domaine Besson, Burgundy	Lingering - Lemony - Rounded		62

ROSÉ

2017	Coteaux d'Aix en Provence Rosé, Château Paradis	Elegant - Fresh - Strawberry	175ML / BTL	9.25 / 36
------	--	------------------------------	-------------	-----------

RED

2016	Merlot, Forterese, IGP D'Oc, Foncaillieu	Supple - Plummy - Moreish	175ML / BTL	6.25 / 23
2017	Carignan, Vieilles Vignes, Roche de Belanne, IGP D'Oc	Generous - Forest fruits - Spice		7.25 / 28
2016	Cabernet Sauvignon, Domaine de Cantaussels Cote de Thongue	Rounded - Blackcurrant - Damson		7.5 / 29
2015	Corbieres, Chateau Fabre (organic)	Spicy - Jammy - Balanced		7.75 / 32
2015	Château le Gardera, Bordeaux Superieur	Developed - Smooth - Cassis		9 / 35
2016	Pic Saint Loup, Saint Lucie, Vignobles de 3 Châteaux	Intense - Blackberry - Violets		9.25 / 36
2016	Chenas, Cru Beaujolais, 'Vigne de 1939', Domaine Pascal Aufranc	Juicy - Ripe - Strawberry		45
2014	Coteaux de Languedoc 'Pezenas', Domaine Trinities (organic/natural)	Moreish - Dark Fruits - Spice		39
2015	Côtes du Rhône 'Cuvée Signature', Domaine des Amouriers (organic)	Full Bodied - Red Berry - Pepper		41
2012	Château Cabans, Cru Bourgeois, Médoc, Bordeaux	Blackcurrant - Velvety - Rounded		50
2015	Gigondas, 'Cuvée Tradition', Domaine du Gour de Chaule, Rhône	Spicy - Red Fruits - Concentrated		61
2016	Savigny Les Beaunes, Les Gollards, Domaine du Prieure, Burgundy	Expressive - Silky - Summer Fruits		64
2014	Réserve D'Angludet, Margaux, Bordeaux	Classy - Plum - Fine Tannins		68
2012	Châteauneuf du Pape, Domaine du Grand Tinel, Rhône	Rich - Complex - Fruity		72

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