

TRA SHED

SNAX

Sutton Farm Radishes
with lovage mayonnaise
4.00

Chicken scratchings
with kimchi ketchup
4.50

Yorkshire pudding
with whipped chicken livers
4.95

STARTERS TO SHARE

Whipped Evesham broad beans and Ridley Road flatbread	7.50
La Latteria burrata with Nutbourne Farm heritage tomatoes	9.00
Half pint of Atlantic prawns	8.75
Cock 'n' Bull croquettes with horseradish mayonnaise	6.00
De Beauvoir 'Hix cure' smoked salmon with cucumber and pickled fennel	9.00
Black Cow mac 'n' cheese	9.75
Korean fried chicken or beef	6.75
Beefballs 'Mcilhenny'	7.50



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
with poismole
13.95

Buttermilk fried
chicken burger
with kimchi mayo
13.50

Indian Rock
Chicken curry
with basmati rice
15.50

Grilled chicken escalope
*with sugar pit bacon
and summer relish*
15.95



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 23.00

Tramshed club steak
400g Sirloin on the bone
29.50

Sirloin
250g 23.50

Rib on the bone
1kg for 2 to share
70.00

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

Porterhouse
1kg for 2-3 to share
85.00

All above served with chips and mustards

Ground rib steak burger
with chips
add bacon, cheese or a fried egg / 1.00 each
14.95

Crispy shredded beef salad
with chilli and ginger
14.50

Green peppercorn or bearnaise sauce 1.50

SIDES

Minted peas and broad beans / Nutbourne Farm heritage tomatoes and lovage salad 4.50

Sutton Farm salad 4.50

Salt 'n' vinegar onion rings / Garlic mushrooms 4.50

Chicken dripping chips 3.95 / Berkswell truffled chips 5.75

PUDDINGS

Peruvian Gold chocolate mousse with honeycomb – GF	6.95
Black Cow tiramisu – GF	6.95
Bramley apple pie <i>with cream, ice cream or custard</i>	7.50
Banoffee cheesecake with peanut brittle	6.95
Credit crunch ice cream with chocolate sauce	2.00 per scoop
Selection of seasonal ice cream and sorbet	2.00 per scoop
Oakchurch Farm strawberries with Jersey cream	7.25
Mini chocolate cake – GF	1.50 each
Salted caramel fondue with marshmallows and doughnuts <i>3-4 to share</i>	14.50
Black Cow cheddar with Cashel Blue with Yorkshire chutney	7.95

LUNCH

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 summer relish
The Cock ‘n’ Bull *half chicken, half steak sandwich*

KIDS EAT FREE

Kids aged 10 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.

PRIVATE DINING

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

HOUSEWATER

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.
instagram @tramshedshoreditch **tweet us** @the_tramshed

A discretionary service charge of 12.5% will be added to your bill.
Please inform your waiter if you have any allergies.
A vegetarian menu is available on request.