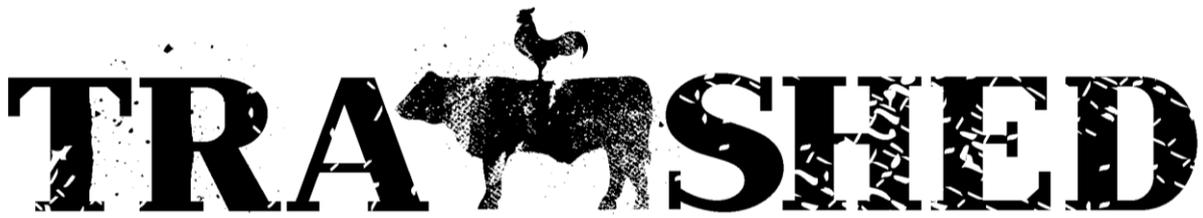


TRASHIED



SNAX

Yorkshire pudding
with whipped chicken livers
4.95

Chicken scratchings
with kimchi ketchup
4.50

Leigh-on-Sea
cockle popcorn
4.50

STARTERS TO SHARE

Whipped butternut squash with labneh and Ridley Road flatbread	7.50
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 guacamole
13.95

Buttermilk fried chicken burger
with kimchi mayo
13.50

Indian Rock
Chicken curry
with basmati rice
15.50



GLENARM MIGHTY-MARBLED STEAK

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

Rib eye
250g 23.00 / 500g 45.00

Sirloin on the bone
500g 47.00

Sirloin
250g 23.50

Rib on the bone
1kg for 2 to share
28 day aged 70.00

The Shoreditch strip joint
1.4kg for 5-6 to share
28 day aged 135.00

Porterhouse
1kg for 2-3 to share
28 day aged 85.00

All above served with chips, béarnaise sauce 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 sauce 2.00

SIDES

Kentish sprouting broccoli / Hampshire watercress and shallot salad	4.25
Salt 'n' vinegar onion rings / Garlic mushrooms / Sutton Farm salad	4.50
Chicken dripping chips	3.95
Berkswell truffled chips	5.75

PUDDINGS

Peruvian Gold chocolate mousse with honeycomb	6.95
Bramley apple pie <i>with cream, ice cream or custard</i>	7.50
Clementine and white chocolate cheesecake	6.95
Credit crunch ice cream with hot chocolate sauce	2.00 per scoop
2 scoops of ice cream or sorbet	3.95
Black Cow Cheddar and Cashel Blue with Yorkshire chutney	7.95
Mini chocolate cake	1.50 each
Salted caramel fondue with marshmallows and doughnuts <i>3-4 to share</i>	14.50

GIFT VOUCHERS



Gift vouchers for Hix restaurants available to purchase on our website

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 'Alive and Kicking' - A Shoreditch based charity creating ethical employment for over 1000 people in Kenya, Zambia and Ghana.

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 unpasteurised 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
www.chickenandsteak.co.uk

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.