

MARCUS

# TREDWELLS

WAREING

SUNDAY ROAST  
3 COURSES £29

Potato and rosemary bread, salted butter £4

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## STARTERS

Crispy beef chuck, coconut & turmeric sauce  
*2015 Dao Vinho Branco, Alvaro Castro, Dao,  
Portugal, Bical dominant based blend £6*

Charred mackerel, labneh, chilli, coriander, pineapple  
*2015 Pinot Grigio, Gasper, Brda, Slovenia, Pinot Grigio £7*

Beetroot ricotta, rye, sweet cicely <sup>V</sup>  
*2016 Rosato Rocca di Montegrossi, Tuscany, Italy, Sangiovese £8.5*

Brixham crab, Charentais melon, red onion, cucumber (*£3.5 supplement*)  
*2014 Torbreck Woodcutters Semillon, Torbreck,  
Barossa Valley, Australia, Semillon £9*

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V – Vegetarian Ve – Vegan

For additional allergen information please ask a member of our team.

Wine selections are served by the glass 125ml.

A discretionary gratuity of 12.5% will be added to your bill.

## MAINS

Roast cod

*2014 Chablis 1er Cru, Besson, Montmains, Burgundy,  
France, Chardonnay £12*

Roast corn fed chicken

*2014 Torbreck Woodcutters Semillion, Tobreck,  
Barossa Valley, Australia Semillion £9*

Highland Wagyu topside (£6 supplement)

*2012 Barbaresco Roccalini, Cascina Roccalini, Piemonte, Italy, Nebbiolo £12*

*All served with Wagyu fat roasted potatoes,  
Yorkshire puddings, roasted carrots, greens with bacon jam and gravy*

## SIDES

Triple cooked chips, hollandaise mousse	5.5
Smoked potato & Gruyère croquettes	5
Grilled broccoli, toasted almond butter, capers	5
Truffled macaroni cheese	5.5
Chargrilled friggiteli peppers, melty cheese	5.5

## DESSERTS

Roasted pineapple, lime sorbet, coconut <sup>V</sup>

*2013 Ma'd Tokaji, Hungary, Furmint £10*

Salted caramel soft serve, honeycomb <sup>V</sup>

*2009 Cht Chapelle de Lafaurie-Peyraguey, Sauternes, France £10*

Plum, caramelised white chocolate, shortbread, fennel

*Graham's 10yr old Tawny Port £6*

La Fromagerie cheese selection (£3.5 supplement)

*NV Valdespino Fino Inocente Sherry, Jerez, Spain £5.5*