

## TREDWELLS

WAREING

## STARTERS

Music bread, balsamic and olive oil <sup>Ve, G</sup>	£2	Potato and rosemary bread, salted Abbey Farm whey butter <sup>G, D</sup>	£4	Nocellara del Belice olives <sup>Ve</sup>	£3
Brixham crab, hummus, black sesame, quince <sup>C, Mu, N, Se</sup>	£12	Burrata, Kentish raw honey, muscat grapes, sourdough <sup>V, D, G</sup>	£11.5	Confit duck raviolo, sesame, peanuts, green chilli, pickled cucumber <sup>G, F, Se, P, Mu</sup>	£8.5
Grilled prawns, pork gyoza, spiced prawn broth <sup>C, G, Mu, Ce, S, Mo</sup>	£12	Radish salad, tahini verde, puffed barley <sup>Ve, G, Se, Mu</sup>	£6.5	Slow cooked hen's egg in hollandaise mousse, Alsace bacon, mushroom, brioche <sup>D, G, E</sup>	£8.5
Scottish scallops, Roscoff onion, seaweed, BBQ roe <sup>Mo, D, E</sup>	£12	Roasted Jerusalem artichoke soup, pickled walnut, walnut crumb <sup>Ve, N, G</sup>	£7		

## MAINS

Corn fed chicken breast, confit thigh, cep, Brussels sprouts, schmaltz <sup>D</sup>	£21
Grilled monkfish, white beans, truffle, pecorino <sup>D, F</sup>	£27
Rare roast beef salad, pickled mushroom, sesame, rocket <sup>Mu, Se, S</sup>	£18
Roasted halibut, purple kale, bouillabaisse, baked lemon rouille <sup>F, D, Ce, E, G</sup>	£33
Slow cooked salmon, kimchee pancake, daikon, black sesame & fennel <sup>F, Mu, Se, E, D, G, S</sup>	£21
Lamb rump & rib, celeriac, parsley & pine nut, anchovy <sup>D, Ce, F, N</sup>	£27
Sea bream, Colchester oyster, leek, verjus, shore vegetables <sup>F, D, Ce, Mu, Mo</sup>	£22
Barbary duck breast, cashew, tamarind, barley, pickled plums <sup>D, Ce, G, N, Mu</sup>	£22
Kabocha squash, pumpkin seed & pumpernickel, roast garlic aioli, minestra nera <sup>Ve, G</sup>	£18
Iberico Secreto pork, 'Nduja, fennel, almond, lemon <sup>D, Ce, Mu, N</sup>	£24
Roasted cauliflower, saffron, cornichon, caper, lemon <sup>Ve, Mu</sup>	£18

## FROM THE CHARCOAL GRILL

Chateaubriand available by weight \*  
Please ask your server

35 day dry aged Ribeye *	£33
35 day dry aged Sirloin *	£33
Hanger steak *	£23

\* served with bone marrow, braised shallot and peppercorn sauce <sup>D, Ce</sup>

## SIDES

Truffled macaroni cheese <sup>V, G, D, Mu</sup>	£5.5	Smoked potato & Gruyère croquettes <sup>D, G, Mu, E</sup>	£5	Lamb fat roasted Hispi cabbage, hazelnuts, oats <sup>G, N, Ce</sup>	£5
Triple cooked chips, hollandaise mousse <sup>D, E, Mu</sup>	£5.5	Sutton community farm garden salad <sup>Ve, Mu</sup>	£4	Grilled broccoli, toasted almond butter, capers <sup>Ve, N</sup>	£5
Sweetcorn fritters, sriracha mayonnaise <sup>V, D, G, E, Mu</sup>	£4.5	Wilted greens, miso <sup>Ve</sup>	£3.5		

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## DESSERTS

Salted caramel soft serve, honeycomb <sup>V, D</sup>	£6	Marinated pineapple, passion fruit, coconut & meringue <sup>Ve</sup>	£7
Sweet Taste of Tredwells <sup>V, D, E, N, G</sup> <i>praline chocolate tart, salted caramel soft serve, marinated pineapple &amp; coconut mousse</i>	£10	Salted caramel & praline chocolate tart <sup>V, D, E, N, G</sup>	£8.5
Caramelised white chocolate mousse, espresso granité, tonka <sup>D, E</sup>	£8	Pump Street chocolate, elderflower curd, Jasmine tea cream <sup>D, E, G</sup>	£8.5
Bathtub gin & tonic cheesecake <sup>D, N</sup>	£7.5	Neal's Yard Dairy cheese selection <sup>D, G</sup> <i>Kirkham's Lancashire, Sinodun Hill, Colston Bassett Stilton</i>	£10
Peanut butter pudding, dark chocolate sorbet <sup>Ve, N, G, P</sup>	£8	Homemade salted caramel truffles <sup>V, D</sup>	£3.5
Warm banana cake, miso & muscovado and sunflower praline <sup>V, E, D, G, N</sup>	£7.5		

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### BESPOKE COCKTAILS

### SWEETS & STICKIES

### CLASSIC COCKTAILS

Down the Apples & Pears <i>Grey Goose Vodka, apple, pear, thyme</i>	£11.5	2015 Cordon Cut Riesling, Mount Horrocks, Australia	£9.5	Bellini <i>Peach, sparkling wine</i>	£11
New Fashioned <i>Bulleit Rye, orange marmalade, Angostura bitters</i>	£12	2009 Chateau Chapelle de Lafaurie- Peyraguey, Sauternes, France	£10	Tom Collins <i>Bathtub Old Tom, lemon, Demerara sugar, soda</i>	£11.5
Seven Dials Boulevard <i>Makers Mark, Aperol, Antica formula</i>	£11	2013 Tokaji, Ma'd Winery, Tokaji, Hungary	£10	Vieux Carré <i>Frapin V.S., Bulleit Rye, Benedictine, Punt E Mes</i>	£13.5
Rhubarb & Ginger Margarita <i>Ocho tequila, rhubarb, ginger, lime, pink grapefruit</i>	£11	Graham's 10yr old Tawny Port	£6	Pisco Sour <i>El Gobernador Pisco, lime, egg white</i>	£12
		2004 Graham's Malvedos Port	£9.5		

FULL SELECTION OF COCKTAILS AND SPIRITS AVAILABLE ON REQUEST

## FESTIVE CELEBRATIONS

TREDWELLS PROVIDES THE PERFECT VENUE FOR ALL EVENTS.

IN ADDITION TO GROUP BOOKINGS, THE EXCLUSIVE HIRE OF EITHER  
OUR MEZZANINE OR LOWER GROUND FLOOR IS ALSO AVAILABLE.

OUR FESTIVE MENUS START AT £45 PER PERSON.

ENQUIRE AT RECEPTION FOR FURTHER DETAILS.

## SUNDAY ROAST

3 COURSES FOR £29

AVAILABLE SUNDAY 12PM - 5PM

## CIGARS

PLEASE ASK YOUR SERVER FOR A LIST OF OUR CIGARS