

TREDWELLS

WAREING

STARTERS

Music bread, balsamic and olive oil ^{P-B, G}	£2	Potato and rosemary bread, salted whey butter ^{V, G, D}	£4	Nocellara del Belice olives ^{P-B}	£3
Chargrilled prawns, cucumber, labneh, mint & cumin ^{D, Mu, N, C}	£12	Scottish scallops, green chilli gyoza, garum, radish ^{F, Mo, Mu, G}	£13.5	Burrata, salted lemon, sorrel & green olive ^{V, D, Mu}	£11.5
Dorset snails, Tropea onion, wild garlic, truffle, pork puff ^{Mo, Ce, E, D}	£12	Spring mushroom mousse, caramelised shallot, pickled mushrooms, sourdough ^{P-B, G, Mu}	£7	Confit duck raviolo, 'Nduja, cashew & radish ^{G, N, Mu}	£9
English asparagus, Welsh Rarebit, rye crumb ^{D, G, Mu}	£12	Avocado, lemon, kohlrabi ^{P-B, Mu}	£7	Slow cooked hen's egg in hollandaise mousse, Alsace bacon, mushroom, brioche ^{D, G, E}	£8.5
		Torched mackerel, tahini verde, rhubarb ^{Se, Mu, F}	£9		

MAINS

Plaice, on the bone, caper, spaetzle, nettle ^{D, F, G, Mu}	£25
Roasted monkfish, anchovy, crispy chicken skin, asparagus ^{F, E, Mu, D}	£27
Iberico Secreto pork, Gordal olive, blood orange, radicchio, salted ricotta ^{D, Mu}	£24
Roasted halibut, miso dashi, leeks, confit egg yolk ^{D, E, S, F, Mu}	£33
Sea bream, Kupros Dairy Fettle, tomato, basil ^{F, D, Mu}	£22
Gloucestershire lamb rack, chickpea, harissa, watercress, crème fraîche ^{Mu, D, Se}	£26
Rare roast beef salad, tarragon, pumpkin seed, black olive, Parmesan ^{D, Mu, Ce}	£18
Creedy Carver duck breast, mushroom, tamarind, spelt, black garlic ^{D, Ce, G}	£24
Chickpea panisse, grilled onions, mint salsa ^{P-B, Mu, Se}	£18
Spice roasted cauliflower, tzatziki, sesame ^{P-B, Mu, Se}	£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 ^{D, Ce}

SIDES

Truffled macaroni cheese ^{V, G, D, Mu}	£5.5	Kimchee fritters ^{P-B, G}	£4.5	Lamb fat roasted Hispi cabbage, hazelnuts, oats ^{G, N, Ce}	£5
Triple cooked chips, hollandaise mousse ^{V, D, E, Mu}	£5.5	OrganicLea farm garden salad ^{P-B, Mu}	£4	Grilled broccoli, toasted almond butter, capers ^{P-B, N}	£5
Jersey Royal potatoes, Parmesan & roast garlic aioli ^{D, Mu}	£6.5	Smoked potato & Gruyère croquettes ^{D, G}	£5	Tempura spring onions, romesco ^{G, N}	£5.5
		Spring greens, miso oil ^{P-B}	£3.5		

@tredwells @chef_chantelle

V - Vegetarian P-B - Plant-Based C - Crustaceans Ce - Celery D - Dairy E - Eggs F - Fish P - Peanuts G - Gluten
L - Lupin N - Nuts Mo - Molluscs Mu - Mustard S - Soya SD - Sulphur Dioxide Se - Sesame Seeds
A discretionary gratuity of 12.5% will be added to your bill.

We aim to be as sustainable as can be, and reduce our food waste. If you are unable to finish any of your food, we would be delighted to package it for you to take home

DESSERTS

Salted caramel soft serve, honeycomb ^{V, D}	£6	Yorkshire rhubarb, custard, choux & Ivy House Farm double cream ^{D, G, E}	£8
Sweet Taste of Tredwells ^{V, D, E, N, G} <i>praline chocolate tart, salted caramel soft serve, marinated pineapple & coconut mousse</i>	£10	Marinated pineapple, passion fruit, coconut & meringue ^{P-B}	£7
Caramelised white chocolate mousse, espresso granité, tonka ^{D, E}	£8	Salted caramel & praline chocolate tart ^{V, D, E, N, G}	£8.5
Bathtub gin & tonic cheesecake ^{D, N}	£7.5	Neal's Yard Dairy cheese selection ^{D, G} <i>Kirkham's Lancashire, Baron Bigod, Beenleigh Blue</i>	£10
Peanut butter pudding, dark chocolate sorbet ^{P-B, N, G, P}	£8	Baked orange & sesame chocolate truffles ^{P-B, Se}	£4
Sesame & dark chocolate delice ^{D, E, G, Se}	£8.5		

BESPOKE COCKTAILS

SWEETS & STICKIES

CLASSIC COCKTAILS

Down the Apples & Pears <i>WRY Vodka, apple, pear, thyme</i>	£11.5	2015 Cordon Cut Riesling, Mount Horrocks, Australia	£9.5	Bellini <i>Peach, sparkling wine</i>	£14
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>	£11.5	2013 Tokaji, Ma'd Winery, Tokaji, Hungary	£10	Pisco Sour <i>El Gobernador Pisco, lime, egg white</i>	£12
Rhubarb & Ginger Margarita <i>Ocho tequila, rhubarb, ginger, lime, pink grapefruit</i>	£11.5	Graham's 10yr old Tawny Port	£6		
		2004 Graham's Malvedos Port	£9.5		

FULL SELECTION OF COCKTAILS AND SPIRITS AVAILABLE ON REQUEST

GROUP 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 GROUP MENUS START AT £40 PER PERSON.
ENQUIRE AT RECEPTION FOR FURTHER DETAILS.

SUNDAY ROAST

3 COURSES FOR £30

AVAILABLE SUNDAY 12PM - 5PM

CIGARS

PLEASE ASK YOUR SERVER FOR A LIST OF OUR CIGARS