

TREDWELLS

WAREING

STARTERS

Music bread, balsamic and olive oil ^{Ve, G}	£2	Potato and rosemary bread, salted butter ^{G, D}	£4	Nocellara del Belice olives ^{Ve}	£3
Brixham crab, Nutbourne tomato, salted ricotta, crystal cucumber, verjus, sesame ^{C, D, G, Se, Mu}	£12	Burrata, Datterini tomatoes, 'pan con tomate', lemon confit ^{V, D, E, G}	£11.5	Confit duck raviolo, sesame, peanuts, green chilli, pickled cucumber ^{G, F, Se, P, Mu}	£8.5
Grilled prawns, pork gyoza, spiced prawn broth ^{C, G, Mu, Ce, S, Mo}	£12	Radish salad, tahini verde, puffed barley ^{Ve, G, Se, Mu}	£6.5	Slow cooked hen's egg in hollandaise mousse, Alsace bacon, mushroom, brioche ^{D, G, E}	£8.5
Scottish scallops, zhoug, smoked oil aioli, fresh anchovy ^{Mo, D, Mu, E}	£12	Sweetcorn soup, red onion, charred corn, sweetcorn fritter ^{Ve, S}	£7	Ham hock terrine, truffle emulsion, hazelnuts ^{Ce, E, N, G}	£10

MAINS

Corn fed chicken breast, crispy buttermilk thigh, jalapeño, cornbread ^{D, G, Mu, E}	£21
Grilled monkfish, borlotti bean cacio e pepe, rainbow chard, lemon ^{D, F}	£28
Rare roast beef salad, pickled mushroom, sesame, rocket ^{Mu, Se, S}	£17
Roasted halibut, summer vegetable fricassée, girolles, sweetcorn velouté ^{F, D}	£33
Slow cooked salmon, kimchee pancake, daikon, black sesame & fennel ^{F, Mu, Se, E, D, G, S}	£21
Lamb rump, courgette gnudi, courgette flower, lamb shoulder ^{D, G, Mu, Ce, E}	£26
Sea bass, Colchester oyster, leek, verjus, shore vegetables ^{F, D, Ce, Mu}	£24
Barbary duck breast, cashew, tamarind, freekeh, pickled plums ^{D, Ce, G, N, Mu}	£22
Roasted cauliflower, saffron aioli, cornichon, caper, lemon ^{Ve, Mu}	£17
Pea tortellini, soya ricotta, Kalamata olives ^{Ve, G, S, Mu}	£17
Nutbourne tomato tart, pickled shallots, black olive, samphire ^{Ve, G, Mu}	£17

FROM THE CHARCOAL GRILL

Chateaubriand available by weight *
Please ask your server

35 day dry aged Ribeye *	£33
35 day dry aged Sirloin *	£31
Hanger steak *	£23
Iberico Secreto pork, 'Nduja, fennel, almond, lemon ^{D, Ce, Mu, N}	£24

* served with bone marrow, braised shallot and peppercorn sauce^{D, Ce}

SIDES

Truffled macaroni cheese ^{V, G, D, Mu}	£5.5	Smoked potato & Gruyère croquettes ^{D, G, Mu, E}	£5	Wilted greens, miso ^{Ve}	£3.5
Triple cooked chips, hollandaise mousse ^{D, E, Mu}	£5.5	Grilled runner beans, romesco ^{Ve, N}	£4.5	Nutbourne tomatoes, salted ricotta ^{V, D, Mu}	£5
Sweetcorn fritters, sriracha mayonnaise ^{V, D, G, E, Mu}	£4.5	Sutton community farm garden salad ^{Ve, Mu}	£4	Lamb fat roasted Hispi cabbage, lamb crackling ^{G, N}	£5
Grilled broccoli, toasted almond butter, capers ^{Ve, N}	£5	Chargrilled friggittelli peppers, melty cheese ^{V, D}	£5.5		

DESSERTS

Salted caramel soft serve, honeycomb ^{V, D}	£6	Marinated pineapple, passion fruit, coconut & vegan meringue ^{Ve}	£7
Sweet Taste of Tredwells ^{V, D, E, N, G} <i>praline chocolate tart, salted caramel soft serve, marinated pineapple & coconut mousse</i>	£10	Salted caramel & praline chocolate tart ^{V, D, E, N, G}	£8.5
Buttermilk panna cotta, pine, granola, strawberry ^{D, G, N}	£8	Pump Street chocolate, elderflower curd, Jasmine tea cream ^{D, E, G}	£8.5
Caramelised white chocolate mousse, espresso granité, tonka ^{D, E}	£8	British cheese selection, spelt, rye & date bread, sourdough crisp, peach ^{D, E, G}	£10
Bathtub gin & tonic cheesecake ^{D, N}	£7.5	Homemade salted caramel truffles ^{V, D}	£3.5
Peanut butter pudding, dark chocolate sorbet ^{Ve, N, G}	£8		
Burnt honey parfait, apricot, almond ^{E, D, N}	£7.5		

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	Tommy's Margarita <i>Ocho tequila, lime, agave syrup</i>	£11.5
Rhubarb & Ginger Margarita <i>Ocho tequila, rhubarb, ginger, lime, pink grapefruit</i>	£11	Graham's 10yr old Tawny Port	£6	Sidecar <i>Frapin VS, cointreau, lemon</i>	£11.5
		2004 Graham's Malvedos Port	£9.5	Pisco Sour <i>El Gobernador Pisco, lime, egg white</i>	£12

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 £29

AVAILABLE SUNDAY 12PM - 5PM

CIGARS

PLEASE ASK YOUR SERVER FOR A LIST OF OUR CIGARS