

MARCUS

TREDWELLS

WAREING

2 COURSES £25

3 COURSES £30

Potato and rosemary bread, salted whey butter £4

STARTERS

Slow cooked lamb belly, baked potato mousse, lamb & rosemary broth
2016 Marche Sangiovese IGT, Fiorano, Marche, Italy Sangiovese £9

Salmon fishcake, watercress, radish & capers
2016 Dao Vinho Branco, Alvaro Castro, Dao, Portugal Bical dominant £6

Salt baked carrots, pine nut crumb, freekeh, roasted garlic aioli ^{P-B}
2016 Pinot Grigio, Gasper, Goriška Brda, Slovenia Pinot Grigio £8

Grilled prawn, pear & parsnip Thai salad (£4 supplement)
2016 Riesling Kabinett Trocken, Schloss Vollrads, Rheingau, Germany Riesling £9.75

V – Vegetarian P-B - Plant-based

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.

@tredwells @chef_chantelle

MAINS

Pollock, pumpkin, Parmesan & black olive, cavolo nero
*2014 Chablis 1er Cru, Besson, Montmains, Burgundy,
France, Chardonnay £12*

Pork fillet, leek, harissa, hazelnut
2015 Secret Carménère, Viu Manent, Colchagua Valley, Chile Carménère £7.5

Jerusalem artichoke, puy lentils, Zhough, spiced prune ^{P-B}
2015 Les Pierres Dorees Pinot Noir, Louis Latour, Beaujolais, France Pinot Noir £8.50

Hanger steak, braised shallot, peppercorn sauce
(£5 supplement)
2016 Clonakilla Hilltops Shiraz, Clonakilla, (ACT) NSW, Australia Shiraz £12

SIDES

Triple cooked chips, hollandaise mousse ^V	£5.5
Grilled broccoli, toasted almond butter, capers ^{P-B}	£5
Truffled macaroni cheese ^V	£5.5
Lamb fat roasted Hispi cabbage, hazelnuts, oats	£5
Garden salad ^{P-B}	£4
Smoked potato & Gruyère croquettes	£5

DESSERTS

Warm banana cake, miso & muscovado and sunflower praline ^V
2013 Ma'd Tokaji, Hungary, Furmint £10

Salted caramel soft serve, honeycomb ^V
2009 Cht Chapelle de Lafaurie-Peyraguey, Sauternes, France £10

Yorkshire rhubarb, custard, choux & cream ^V
*2015 Cordon Cut Riesling, Mt Horrocks, Clare Valley Australia
Riesling £10.5*

Neal's Yard Dairy cheese selection (*£3.5 supplement*)
2004 Graham's Malvedos Vintage Port, Douro Valley, Portugal £8