

# TREDWELLS

2 COURSES £25

3 COURSES £30

Potato and rosemary bread, salted whey butter £4

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## STARTERS

Cobble Lane fennel salami, slow cooked egg, wild garlic  
*2016 Marche Sangiovese IGT, Fiorano, Marche, Italy Sangiovese £9*

Salt & pepper cod cheeks, runner beans, XO aioli  
*2017 Pequenos Rebentos, Márcio Lopes, Vinho Verde, Portugal, Loureiro £6*

Spring mushroom mousse, caramelised shallot,  
pickled mushrooms, sourdough <sup>P-B</sup>  
*2016 Pinot Grigio, Gasper, Goriška Brda, Slovenia Pinot Grigio £8*

Chargrilled prawns, cucumber, labneh, mint & cumin (*£4 supplement*)  
*2016 Riesling Kabinett Trocken, Schloss Voltrads, 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

Chargrilled mackerel, tomato, basil and homemade  
Ivy House farm ricotta  
2014 Chablis 1er Cru, Besson, Montmains, Burgundy,  
France, Chardonnay £12

Lamb chops, harissa, chickpea, watercress & smoked crème fraîche  
2015 Secret Carménère, Viu Manent, Colchagua Valley, Chile Carménère £7.5

Spice grilled cauliflower, tzatziki, sesame <sup>P-B</sup>  
2015 Les Pierres Dorees Pinot Noir, Louis Latour, Beaujolais, France Pinot Noir £8.50

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

## SIDES

Triple cooked chips, hollandaise mousse <sup>V</sup>	£5.5
Grilled broccoli, toasted almond butter, capers <sup>P-B</sup>	£5
Truffled macaroni cheese <sup>V</sup>	£5.5
Grilled courgette, Kupros Dairy Fettle, sesame <sup>Se, D, V</sup>	£5
OrganicLea farm garden salad <sup>P-B</sup>	£4
Smoked potato & Gruyère croquettes <sup>V</sup>	£5

## DESSERTS

Soft meringue, rhubarb, custard <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

Choux rum doughnut, Ivy House Farm cream <sup>V</sup>  
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