

2 COURSES £25

3 COURSES £30

Potato and rosemary bread, salted whey butter £4

STARTERS

Slow cooked lamb belly, beetroot, brioche

2016 Marche Sangiovese IGT, Fiorano, Marche, Italy Sangiovese £9

Crispy cod cheeks, cauliflower, spelt, cobnut

2017 Pequenos Rebentos, Márcio Lopes, Vinho Verde, Portugal, Loureiro £6

Sweetcorn mousse, cornbread, pickled mushroom ^{P-B}

2016 Pinot Grigio, Gasper, Goriška Brda, Slovenia Pinot Grigio £8

Chargrilled prawns, courgette, XO sauce, chickpea,
furikake (£3 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, smoked mackerel vichyssoise, Rosetta apple, leek
*2014 Chablis 1er Cru, Besson, Montmains, Burgundy,
France, Chardonnay £12*

Gloucestershire pork collar, bacon jam, peas, broad beans, courgette
2015 Secret Carménère, Viu Manent, Colchagua Valley, Chile Carménère £7.5

Swiss chard pancake, turmeric, coconut, cashew ^{P-B}
2015 Les Pierres Dorees Pinot Noir, Louis Latour, Beaujolais, France Pinot Noir £8.50

Chargrilled hanger steak, braised onion, 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
Grilled courgettes, Kupros Dairy Fettle, sesame ^{Se, D, V}	£5
OrganicLea farm garden salad ^{P-B}	£4
Cornish new potatoes, Parmesan aioli	£6.5

DESSERTS

Fig leaf panna cotta, peach
2013 Ma'd Tokaji, Hungary, Furmint £10

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

'Chouxnut', peanut, blackberry
*2015 Cordon Cut Riesling, Mt Horrocks, Clare Valley Australia
Riesling £10.5*

Selection of cheese, membrillo, malt loaf (*£3.5 supplement*)
2004 Graham's Malvedos Vintage Port, Douro Valley, Portugal £8