

MARCUS

TREDWELLS

WAREING

2 COURSES £25

3 COURSES £30

Potato and rosemary bread, salted butter £4

STARTERS

Crispy beef chuck, coconut & turmeric sauce

2014 *Figure Libre Cabernet Franc, Dom. Gayda, Languedoc, France*
Cabernet Franc £8

Warm salt cod, sourdough, caper & parsley

2015 *Dao Vinho Branco, Alvaro Castro, Dao, Portugal Bical dominant* £6

Beetroot, ricotta, rye, herbs ^V

2016 *Rosato Rocca di Montegrossi, Tuscany, Italy, Sangiovese* £8.5

Brixham crab, apple, chestnut, minestra nera (£3.5 supplement)

2014 *Torbreck Woodcutters Semillon, Torbreck,*
Barossa Valley, Australia, Semillon £9

V – Vegetarian Ve – Vegan

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.

MAINS

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

Pork, celeriac, ham hock, barley
*2015 Les Pierres Dorees Pinot Noir, Louis Latour, Beaujolais, France
Pinot Noir £8.5*

Roasted cauliflower, saffron aioli, cornichon, caper, lemon ^{Ve}
2015 Kabinett Trocken, Schloss Vollrads, Rheingau, Germany, Riesling £9.75

Hanger steak, braised shallot, peppercorn sauce
(£5 supplement)
2014 Chakana Ayni Malbec, Mendoza, Argentina Malbec £9.5

SIDES

Triple cooked chips, hollandaise mousse	5.5
Smoked potato & Gruyère croquettes	5
Grilled broccoli, toasted almond butter, capers	5
Truffled macaroni cheese	5.5
Chargrilled friggittelli peppers, melty cheese	5.5

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

Pear, caramelised white chocolate, fennel shortbread
Graham's 10yr old Tawny Port £6

La Fromagerie cheese selection (*£3.5 supplement*)
NV Valdespino Fino Inocente Sherry, Jerez, Spain £5.5