

MARCUS

TREDWELLS

WAREING

2 COURSES £25 3 COURSES £30

Potato and rosemary bread, salted butter £4



STARTERS

Crispy beef chuck, coconut & turmeric sauce
*2015 Bobal de Altas Tierras, Bodegas Valsangiacomo,
Valencia, Spain, Bobal (wines on tap) £6*

Sea bream tartare, pink grapefruit, kohlrabi, red onion, seeds
2015 Pinot Grigio, Gasper, Brda, Slovenia, Pinot Grigio £7

Beetroot, ricotta, rye, sweet cicely^V
2016 Rosato Rocca di Montegrossi, Tuscany, Italy, Sangiovese £8.5

Brixham crab, Nutbourne tomatoes, salted ricotta, crystal cucumber,
verjus, sesame (£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

Coley, sweetcorn, grelot onion, seaweed
2014 Chablis 1er Cru, Besson, Montmains, Burgundy,
France, Chardonnay £12

Slow cooked duck breast, tamarind, barley, chard, mushrooms
2013 Brancaia Tre, Tuscany,
Italy, Sangiovese, Merlot and Cabernet Sauvignon £9

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

Chargrilled 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 friggirelli peppers, melty cheese	5.5

DESSERTS

Roasted pineapple, lime sorbet, coconut ^V
2013 Ma'd Tokaji, Hungary, Furmint £10

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

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

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