

MARCUS

TREDWELLS

WAREING

GROUP MENUS

Menu 1 (3-course set menu) - £40 pp (lunch only)

Menu 2 (3-course set menu) - £49 pp

Menu 3 (4-course set menu) - £59 pp

Menu 4 (7-course taster menu) - £75 pp

All group menus can be viewed below.

Additional sharing cheese course - £6 pp

CONFIRMING YOUR RESERVATION

To secure the booking we ask that you kindly complete
our online booking enquiry form.

We require a deposit of £25 per person.

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THREE COURSES
£40 PER PERSON
LUNCH ONLY

Potato & rosemary bread, salted whey butter^V

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Green chilli fish spring roll, Thai dressing, radish

Cobble Lane fennel salami, slow cooked egg, wild garlic

Avocado, lemon, kohlrabi^{P-B}

Chargrilled prawns, cucumber, labneh, mint & cumin (£4 supplement)

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Chargrilled mackerel, tomato, basil and homemade
Ivy House farm ricotta

Lamb chops, harissa, chickpea, watercress & smoked crème fraîche

Spice roasted cauliflower, tzatziki, sesame^{P-B}

Lake District hanger steak, peppercorn sauce (£5 supplement)

Served with a selection of side dishes to share

Grilled broccoli, toasted almond butter, capers^{P-B}

Garden salad^{P-B}

Truffled macaroni cheese^V

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Sesame & dark chocolate delice

Marinated pineapple, passion fruit, coconut & meringue^{P-B}

Salted caramel soft serve, honeycomb^V

Neal's Yard Dairy cheese selection (£3.5 supplement)

This is a sample menu. Final menus depend on the availability of the seasonal produce we use and can be confirmed one week prior to your visit. A discretionary service charge of 12.5% will apply for group bookings (15% for exclusive hire and a minimum spend may apply). We can accommodate any dietary requests of which we are informed of in advance. A pre-order is required for parties of 20 guests or more.

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THREE COURSES
£49 PER PERSON

Potato & rosemary bread, salted whey butter^V

—

Avocado, lemon, kohlrabi^{P-B}

Green chilli fish spring roll, Thai dressing, radish

Slow cooked hen's egg, mushrooms, Alsace bacon,
hollandaise mousse & brioche

Chargrilled prawns, cucumber, labneh, mint & cumin (£4 supplement)

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Sea bream, Kupros Dairy Fettle, tomato, basil

Creedy Carver duck breast, mushroom, tamarind, spelt, black garlic

Spice roasted cauliflower, tzatziki, sesame^{P-B}

Lake District Hanger steak, peppercorn sauce (£5 supplement)

Served with a selection of side dishes to share

Grilled broccoli, toasted almond butter, capers^{P-B}

Triple cooked chips, hollandaise mousse^V

—

Sesame & dark chocolate delicé

Soft meringue, rhubarb, custard

Choux rum doughnut, Ivy House Farm cream

Neal's Yard Dairy cheese selection (£3.5 supplement)

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FOUR COURSES
£59 PER PERSON

Potato & rosemary bread, salted whey butter^V

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Burrata, lemon, sorrel & Gordal olive

Avocado, lemon, kohlrabi^{P-B}

Chargrilled prawns, cucumber, labneh, mint & cumin

Confit duck raviolo, 'Nduja, cashew & radish

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Chickpea panisse, grilled onions, mint salsa

Scottish scallops, green chilli gyoza, garum, radish

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Spice roasted cauliflower, tzatziki, sesame^{P-B}

Gloucestershire lamb rack, chickpea, harissa, watercress, crème fraîche

Sea bream, Kupros Dairy Fettle, tomato, basil

Lake District sirloin steak, braised shallot,
peppercorn sauce (£6 supplement)

Served with a selection of side dishes to share

Truffled macaroni cheese^V

Grilled broccoli, almond butter, capers^{P-B}

Garden salad^{P-B}

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Peanut butter pudding, dark chocolate sorbet^{P-B}

Marinated pineapple, passionfruit, coconut & meringue^{P-B}

Caramelised white chocolate mousse, tonka, espresso

Neal's Yard Dairy cheese selection (£3.5 supplement)

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SEVEN COURSES
£75 PER PERSON

Spring mushroom mousse, caramelised shallot, pickled
mushroom, sourdough ^{P-B}

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Burrata, lemon, sorrel & Gordal olive

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Scottish scallops, green chilli gyoza, garum, radish

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Gloucestershire lamb rack chickpea, harissa,
watercress, crème fraîche

—

Neal's Yard Dairy cheese selection

—

Marinated pineapple, passion fruit, coconut & meringue

—

Salted caramel & praline chocolate tart

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