

TREDWELLS

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.

TREDWELLS

THREE COURSES
£40 PER PERSON
LUNCH ONLY

Potato & rosemary bread, salted whey butter^V

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Salt & pepper cod cheeks, runner beans, XO aioli

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

Swiss chard pancake, turmeric and coconut^{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

Selection of cheese from the British Isles (£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.

TREDWELLS

THREE COURSES
£49 PER PERSON

Potato & rosemary bread, salted whey butter^V

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Avocado, lemon, kohlrabi^{P-B}

Salt & pepper cod cheeks, runner beans, XO aioli

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

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

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Sea bass, Kupros Dairy Fettle, tomato, basil

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

Swiss chard pancake, turmeric and coconut^{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

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Sesame & dark chocolate delice

Soft meringue, rhubarb, custard

Choux bun, peanut, raspberry

Selection of cheese from the British Isles (*£3.5 supplement*)

TREDWELLS

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

Scottish scallops, English pea, broad bean, marjoram

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Swiss chard pancake, turmeric and coconut^{P-B}

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

Sea bass, 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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Hazelnut pudding, caramel, hazelnut & dark chocolate sorbet^{P-B}

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

Caramelised white chocolate mousse, tonka, espresso

Selection of cheese from the British Isles (*£3.5 supplement*)

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TREDWELLS

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, English pea, broad bean, marjoram ^{Mo, G, D}

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Gloucestershire lamb rack chickpea, harissa,
watercress, crème fraîche

—

Selection of cheese from the British Isles

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Marinated pineapple, passion fruit, coconut & meringue

—

Peanut Paris-Brest

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