

# 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* <sup>V</sup>

—

Crispy cod cheeks, cauliflower, spelt, cobnut

Slow cooked lamb belly, beetroot, brioche

Avocado, lemon, kohlrabi <sup>P-B</sup>

Chargrilled prawns, courgette, XO sauce, chickpea,  
furikake (£4 supplement)

—

Chargrilled mackerel, smoked mackerel vichyssoise, Rosetta apple, leek

Gloucestershire pork collar, bacon jam, peas, broad beans, courgette

Swiss chard pancake, turmeric, coconut, cashew <sup>P-B</sup>

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

*Served with a selection of side dishes to share*

*Grilled broccoli, toasted almond butter, capers* <sup>P-B</sup>

*Garden salad* <sup>P-B</sup>

*Truffled macaroni cheese* <sup>V</sup>

—

Hazelnut pudding, caramel, hazelnut & dark chocolate sorbet <sup>P-B</sup>

Marinated pineapple, passion fruit, coconut & meringue <sup>P-B</sup>

Salted caramel soft serve, honeycomb <sup>V</sup>

Selection of cheese (£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<sup>V</sup>*

—

Avocado, lemon, kohlrabi<sup>P-B</sup>

Crispy cod cheeks, cauliflower, spelt, cobnut

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

Chargrilled prawns, courgette, XO sauce, chickpea, furikake (£4 supplement)

—

Sea bass, Kupros Dairy Fettle, tomato, basil

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

Swiss chard pancake, turmeric, coconut, cashew<sup>P-B</sup>

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

*Served with a selection of side dishes to share*

*Grilled broccoli, toasted almond butter, capers<sup>P-B</sup>*

*Triple cooked chips, hollandaise mousse<sup>V</sup>*

—

Hazelnut pudding, caramel, hazelnut & dark chocolate sorbet<sup>P-B</sup>

Fig leaf panna cotta, peach

Choux bun, peanut, blackberry

Selection of cheese, malt loaf, membrillo (£3.5 supplement)

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# TREDWELLS

FOUR COURSES  
£59 PER PERSON

*Potato & rosemary bread, salted whey butter* <sup>V</sup>

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La Latteria burrata, salted lemon, grilled & pickled peaches

Avocado, lemon, kohlrabi

Chargrilled prawns, courgette, XO sauce, chickpea, furikake

Confit duck raviolo, 'Nduja, cashew & radish

—

Sweetcorn mousse, cornbread, pickled mushroom

Scottish scallop, roast chicken, truffle, tarragon

—

Swiss chard pancake, turmeric, coconut, cashew

Gloucestershire lamb rack, split pea, harissa, smoked yoghurt

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* <sup>V</sup>

*Grilled broccoli, almond butter, capers* <sup>P-B</sup>

*Garden salad* <sup>P-B</sup>

—

Hazelnut pudding, caramel, hazelnut & dark chocolate sorbet <sup>P-B</sup>

Marinated pineapple, passionfruit, coconut & meringue <sup>P-B</sup>

Caramelised white chocolate mousse, tonka, espresso

Selection of cheese, malt loaf, membrillo (*£3.5 supplement*)

# TREDWELLS

SEVEN COURSES  
£75 PER PERSON

Sweetcorn mousse, cornbread, pickled mushroom

—

La Latteria burrata, salted lemon, grilled & pickled peaches

—

Scottish scallop, roast chicken, truffle, tarragon

—

Gloucestershire lamb rack, split pea, harissa, smoked yoghurt

—

Selection of cheese, malt loaf, membrillo

—

Marinated pineapple, passion fruit, coconut & meringue

—

Chouxnut, peanut, blackberry

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