

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

Coombeshead farm sourdough bread, salted whey butter^V

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Crispy cod cheeks, cauliflower, spelt, cobnut

Slow cooked lamb belly, beetroot, brioche

Avocado, lemon, kohlrabi^{P-B}

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

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Chargrilled mackerel, smoked mackerel vichyssoise, Rosetta apple, leek

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

Swiss chard pancake, turmeric, coconut, cashew^{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

—

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

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

Salted caramel soft serve, honeycomb^V

Selection of cheese, membrillo, malt loaf (£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

Coomeshead farm sourdough bread, salted whey butter^V

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Avocado, lemon, kohlrabi^{P-B}

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)

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Sea bass, Cornish mussels, Delica pumpkin^{Ce, D, E, F, G, Mo, Mu}

Creedy Carver duck breast, roasted & pickled cauliflower,
English spelt, hazelnuts

Swiss chard pancake, turmeric, coconut, cashew^{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

—

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

Warm pear & ginger cake, rosemary & honey custard

Choux bun, peanut, blackberry

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

TREDWELLS

FOUR COURSES
£59 PER PERSON

Coomeshead farm sourdough bread, salted whey butter^V

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La Latteria burrata, pickled blackberry, spring honey, lemon
Avocado, lemon, kohlrabi

Chargrilled prawns, courgette, XO sauce, chickpea, furikake
Confit duck raviolo, 'Nduja, cashew & radish

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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, Cornish mussels, Delica pumpkin ^{Ce, D, E, F, G, Mo, Mu}
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, malt loaf, membrillo (*£3.5 supplement*)

TREDWELLS

SEVEN COURSES
£75 PER PERSON

Sweetcorn mousse, cornbread, pickled mushroom

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La Latteria burrata, pickled blackberry, spring honey, lemon

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Scottish scallop, roast chicken, truffle, tarragon

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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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