

VEGWELLS

PLANT-BASED TASTING MENU

£35 PER PERSON

MATCHING PLANT-BASED WINES £25

Sweetcorn mousse, cornbread, mushroom

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Avocado, lemon, kohlrabi

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Chickpea panisse, grilled onion, mint salsa

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Strawberry meringue pie

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Toasted hazelnut pudding, hazelnut caramel,
dark chocolate sorbet

SIDES

Triple cooked chips, romesco	£5.5
OrganicLea farm garden salad	£4
Grilled broccoli, toasted almond butter, capers	£5
Spring greens, miso oil	£3.5

Signed copies of Chef Chantelle's debut book, Planted, are available for purchase. Please ask your server for more details.

@Tredwells @Chef_Chantelle #Vegwells

WHITE WINE

2016 Dao Vinho Branco, Alvaro Castro, Dao, Portugal <i>Bical dominant</i> ^{V, P-B}	£38
2016 Pinot Grigio, Gasper, Brda, Slovenia <i>Pinot Grigio</i> ^{V, P-B, S, C}	£46
2016 Seresin Sauvignon Blanc, Marlborough, New Zealand <i>Sauvignon Blanc</i> ^{V, P-B, O, B}	£49
2014 Torbreck Woodcutters Semillon, Torbreck, Barossa Valley, Australia <i>Semillon</i> ^{V, P-B}	£52
2015 Riesling Kabinett Trocken, Schloss Vollrads, Rheingau, Germany <i>Riesling</i> ^{V, P-B, S}	£58

RED WINE

2017 Merayo Mencia, Bodegas Merayo, Bierzo, Spain <i>Mencia</i> ^{V, P-B}	£38
2015 Leah Pinot Noir, Seresin, Marlborough, New Zealand <i>Pinot Noir</i> ^{V, P-B, O, B}	£62

PLANT-BASED DRINKS

Seedlip 'Garden 108' & tonic	£10
Seedlip 'Spice 94' & tonic	£10
Chef Chantelle's kick-ass kombucha	£4.5