

# TREDWELLS

## GROUP MENUS

For groups of 7 or more we offer the following BESPOKE 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 cheese course - £9.50 pp*

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## CONFIRMING YOUR RESERVATION

To secure the booking we ask that you kindly complete and submit our [Group Reservation Contract](#). Once we receive this back we will send you a separate link to pay the deposit.

We ask for a deposit of £25 per person to secure your group booking.

# TREDWELLS

THREE COURSES  
£40 PER PERSON  
LUNCH ONLY

Potato and rosemary bread, salted butter <sup>v</sup>

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Chargrilled courgette soup, red onion jam, courgette fritters <sup>ve</sup>

Pork belly and ham hock raviolo, piccalilli, mustard

Brixham crab, cucumber, celery, sesame, green gazpacho (£3 supplement)

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Slow cooked cod, caponata, aubergine, black olive

Chargrilled lamb chop, slow cooked shoulder, broad beans, mint

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

*Served with a selection of side dishes to share*

Grilled broccoli, toasted almond butter, capers <sup>ve</sup>

Truffled macaroni cheese <sup>v</sup>

Kale, sugarsnap & rocket salad <sup>ve</sup>

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Gin & tonic cheesecake

Salted caramel soft serve, honeycomb

La Fromagerie 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.

# TREDWELLS

## THREE COURSES £49 PER PERSON

*Potato and rosemary bread, salted butter<sup>v</sup>*

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Pickled mackerel, pink radish, scallop coral, grapefruit, sea purslane

Slow cooked hen's egg in hollandaise mousse, Alsace bacon,  
mushroom, brioche

Chargrilled courgette soup, red onion jam, courgette fritters<sup>Ve</sup>

Brixham crab, cucumber, celery, sesame, green gazpacho (£3 supplement)

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Corn fed chicken breast, crispy buttermilk thigh, jalapeño, cornbread

Nutbourne tomato tart, pickled shallots, black olive, samphire<sup>Ve</sup>

Sea bass, Roscoff onion, lardo, fermented shitake, red wine sauce

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

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*Served with a selection of side dishes to share*

*Grilled broccoli, toasted almond butter, capers<sup>Ve</sup>*

*Chargrilled sweet potato<sup>Ve</sup>*

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Valrhona Caraibe chocolate tart, blood orange, Earl Grey cream

Peanut parfait, raspberry, popcorn, smoked mascarpone

Yorkshire rhubarb, vanilla, yogurt, shortbread

La Fromagerie cheese selection (£3.5 supplement)

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# TREDWELLS

FOUR COURSES  
£59 PER PERSON

*Chargilled courgette soup, red onion jam  
Potato and rosemary bread, salted butter<sup>v</sup>*

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*English asparagus, Jersey cream, bresaola, lemon  
Burrata, romesco, chargilled Padron peppers<sup>v</sup>  
Brixham crab, cucumber, celery, sesame, green gazpacho  
Chargilled scallops, Yorkshire rhubarb, kohlrabi,  
monksbeard (£3 supplement)*

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*Foie gras terrine, grilled & pickled loquats, hazelnut, sultana toast  
Pea tortellini, soya ricotta, Kalamata olives<sup>ve</sup>*

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*Sea bass, Roscoff onion, lardo, fermented shitake, red wine sauce  
Pea tortellini, soya ricotta, Kalamata olives<sup>ve</sup>*

*Lamb rump, shoulder croquette, Romano courgette, IPA & wild hops  
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>ve</sup>  
Kale, sugarsnap & rocket salad<sup>ve</sup>*

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*Peanut parfait, raspberry, popcorn, smoked mascarpone  
Marinated pineapple, passionfruit, coconut & vegan meringue<sup>ve</sup>  
Caramelised white chocolate mousse, tonka, espresso  
La Fromagerie cheese selection (£3.5 supplement)*

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# TREDWELLS

SEVEN COURSES  
£75 PER PERSON

Chargrilled courgette soup, red onion jam <sup>Ve</sup>

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Foie gras terrine, grilled & pickled loquats, hazelnut, sultana toast

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Scottish scallops, Yorkshire rhubarb, kohlrabi, monksbeard

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Lamb rump, shoulder croquette, Romano courgette, IPA & wild hops

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La Fromagerie cheese selection

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Peanut, raspberry, popcorn, smoked mascarpone

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Caramelised white chocolate, tonka, espresso

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