

TREDWELLS

STARTERS

Music bread, balsamic and olive oil ^{P-B, G}	£3	Coombeshead farm sourdough bread, cultured butter ^{V, G, D}	£4	Nocellara del Belice olives ^{P-B}	£3
Chargrilled prawns, chowder, parsnip ^{C, Ce, D}	£12	Scottish scallop, roast chicken, truffle, tarragon ^{Mo, Ce, D}	£13.5	La Latteria burrata, chestnut, quince ^{V, D, N, G}	£11.5
Slow cooked hen's egg in hollandaise mousse, Alsace bacon, mushroom, brioche ^{D, G, E}	£9	Delica pumpkin mousse, walnuts, pickled mushrooms ^{P-B, Mu}	£7	Confit duck raviolo, 'Nduja, cashew & radish ^{G, N, Mu}	£10
Jerusalem artichoke, spelt, tamarind, Medjool date ^{P-B, G, Ce}	£7	Slow cooked lamb belly, beetroot, brioche ^{G, Mu, Ce, D, E}	£8		

ADD BLACK WINTER TRUFFLE £6

MAINS

Scottish sea trout, cumin, carrot, smoked yoghurt ^{F, D, Mu}	£22
Roasted monkfish, cep, sprouts, bergamot ^{F, Ce, Mu, D}	£25
Iberico Secreto pork, Jerusalem artichoke, baby gem, egg yolk ^{E, Mu, Ce}	£24
Roasted halibut, celeriac, truffle, walnuts ^{Ce, D, F, Mu, N}	£32
Sea bass, Cornish mussels, Delica pumpkin ^{Ce, D, E, F, G, Mo, Mu}	£22
Lake District venison haunch, carrot, lentil ragout, pickled walnut ^{Ce, D, Mu, N}	£28
Rare roast beef salad, tarragon, pumpkin seed, black olive, Parmesan ^{D, Mu, Ce}	£18
Creedy Carver duck breast, roasted & pickled cauliflower, English spelt, hazelnuts ^{D, Ce, G, N}	£24
XO Aubergine, Kalibos cabbage, sesame, furikake ^{P-B, Ce, S}	£18
Swiss chard pancake, coconut, turmeric, cashew ^{P-B, N, Mu}	£18

FROM THE CHARCOAL GRILL

Chateaubriand available by weight *
Please ask your server

35 day dry aged Ribeye *	£33
35 day dry aged Sirloin *	£33
Bavette steak *	£23

* served with bone marrow, braised onion and peppercorn sauce ^{D, Ce}

ADD BLACK WINTER TRUFFLE £12

SIDES

Truffled macaroni cheese ^{V, G, D, Mu}	£5.5	OrganicLea farm garden salad ^{P-B, Mu}	£4	Grilled broccoli, toasted almond butter, capers ^{P-B, N}	£5
Cornish new potatoes, Parmesan aioli ^{D, E, Mu}	£5.5	Polenta chips ^D	£5	Lamb fat roasted Hispi cabbage, lamb crumb ^{G, D, E, Ce}	£5.5
		Sprout tops, miso oil ^{P-B, S}	£3.5		

@tredwells @chef_chantelle

V - Vegetarian P-B - Plant-Based C - Crustaceans Ce - Celery D - Dairy E - Eggs F - Fish P - Peanuts G - Gluten
L - Lupin N - Nuts Mo - Molluscs Mu - Mustard S - Soya SD - Sulphur Dioxide Se - Sesame Seeds
A discretionary gratuity of 12.5% will be added to your bill.

We aim to be as sustainable as can be, and reduce our food waste. If you are unable to finish any of your food, we would be delighted to package it for you to take home

DESSERTS

Salted caramel soft serve, honeycomb ^{V, D} <i>Plant-based alternative available - miso & muscovado</i>	£6	'Chouxnut', spiced prune, brandy cream ^{D, G, E}	£8
Sweet Taste of Tredwells ^{V, D, E, G} <i>'Chouxnut', salted caramel soft serve, marinated pineapple & coconut mousse</i>	£10	Marinated pineapple, passion fruit, coconut & meringue ^{P-B}	£7
Caramelised white chocolate mousse, espresso granité, tonka ^{D, E}	£8	Selection of British cheese, malt loaf, membrillo ^{D, G}	£10
Willem Barentsz gin & tonic cheesecake ^{D, N}	£7.5	Caramelised Melfort farm honey tart, mascarpone ^{D, G, N, E}	£8
Warm chocolate and Biscoff fondant, miso & muscovado soft serve ^{P-B, N, G, S}	£8	Christmas mince pie chocolate truffles ^{P-B, N}	£4

BESPOKE COCKTAILS

SWEETS & STICKIES

CLASSIC COCKTAILS

Sloe Sour <i>Bombay Sapphire, Bathtub Sloe Gin, apricot liqueur, lime</i>	£12	2015 Cordon Cut Riesling, Mount Horrocks, Australia	£9.5	Mulled Wine Bellini <i>Mulled wine, sparkling wine</i>	£14
Winter Garden <i>Bacardi Carta Blanca, Rumbullion!, cinnamon, clementine</i>	£12	2013 Tokaji, Ma'd Winery, Tokaji, Hungary	£10	Tom Collins <i>Bathtub Old Tom, lemon, Demerara sugar, soda</i>	£11.5
Seven Dials Boulevard <i>Makers Mark, Aperol, Antica formula</i>	£11.5	Graham's 10yr old Tawny Port	£6	Pisco Sour <i>El Gobernador Pisco, lime, egg white</i>	£12
Quince & Ginger Margarita <i>Ocho tequila, quince, ginger, lime, pink grapefruit</i>	£11.5	2004 Graham's Malvedos Port	£9.5		
		El Candado, Pedro Ximenez Sherry	£9		

FULL SELECTION OF COCKTAILS AND SPIRITS AVAILABLE ON REQUEST

FESTIVE GROUP CELEBRATIONS

TREDWELLS PROVIDES THE PERFECT VENUE FOR ALL EVENTS.

IN ADDITION TO GROUP BOOKINGS, THE EXCLUSIVE HIRE OF EITHER OUR MEZZANINE OR LOWER GROUND FLOOR IS ALSO AVAILABLE.

OUR FESTIVE GROUP MENUS START AT £45 PER PERSON.

ENQUIRE AT RECEPTION FOR FURTHER DETAILS.

SUNDAY ROAST

3 COURSES FOR £30

AVAILABLE SUNDAY 12PM - 5PM