

TREDWELLS

WAREING
STARTERS

Music bread, balsamic and olive oil ^G	£2	Scottish scallops, zhoug, smoked oil aioli, fresh anchovy ^{Mo, D, Mu, E}	£12	English asparagus, guacamole, parmesan, calamansi, cured egg yolk ^{D, G, Mu, E}	£9
Nocellara del Belice olives ^{Ve}	£3	Burrata, Datterini tomatoes, 'pan con tomate', lemon confit ^{V, D, E, G}	£10	Confit duck raviolo, sesame, peanuts, green chilli, pickled cucumber ^{G, F, Se, P, Mu}	£8.5
Potato and rosemary bread, salted butter ^{G, D}	£3.5	Radish salad, tahini verde, rhubarb, puffed barley ^{Ve, G, Se, Mu}	£6.5	Slow cooked hen's egg in hollandaise mousse, Alsace bacon, mushroom, brioche ^{D, G, E}	£8.5
Brixham crab, brandade, cucumber, celery sesame cracker ^{C, D, G, Se, Ce}	£10	Chargrilled courgette soup, red onion jam, courgette fritters ^{Ve}	£7		
Grilled prawns, pork gyoza, spiced prawn broth ^{C, G, Mu, Ce, S, Mo}	£12				

ADD CAVIAR TO ANY STARTER FOR £6

MAINS

Corn fed chicken breast, crispy buttermilk thigh, jalapeño, cornbread ^{D, G, Mu, E}	£21
Sea bass, Colchester oyster, leek, verjus, wild fennel ^{F, D, Ce, Mu}	£24
Roasted monkfish, broad bean cacio e pepe, asparagus, lemon ^{D, F}	£26
Cornish turbot, summer vegetable fricassée, garlic scapes, truffle ^{F, D, G, Ce}	£32
Lemon sole, chargrilled gem, miso, pickled sea lettuce ^{F, D, S, Se}	£25
Slow cooked salmon, kimchee pancake, daikon, black sesame & fennel ^{F, Mu, Se, E, G, S}	£21
Lamb rump, courgette gnudi, courgette flower, lamb shoulder ^{D, G, Mu, Ce, E}	£26
Barbary duck breast, cashew, tamarind, freekeh, pickled plums ^{D, Ce, G, N, Mu}	£22
Rare roast beef salad, pickled mushroom, sesame, rocket ^{Mu, Se, S}	£17
Roasted cauliflower, saffron aioli, cornichon, caper, lemon ^{Ve, Mu}	£17
Pea tortellini, soya ricotta, Kalamata olives ^{Ve, G, S, Mu}	£17
Nutbourne tomato tart, pickled shallots, black olive, samphire ^{Ve, G, Mu}	£17

ADD CAVIAR TO ANY STARTER FOR £12

FROM THE
CHARCOAL GRILLChateaubriand available by weight *
Please ask your server

35 day dry aged Fillet *	£35
35 day dry aged Ribeye *	£33
35 day dry aged Sirloin *	£31
Hanger steak *	£23
Iberico Secreto pork, 'Nduja, fennel, almond, lemon ^{D, Ce, Mu, N}	£24

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

SIDES

Truffled macaroni cheese ^{V, G, D, Mu}	£5.5	Grilled broccoli, toasted almond butter, capers ^{Ve, N}	£5	Chargrilled friggittelli peppers, melty cheese ^{V, D}	£5.5
Triple cooked chips, hollandaise mousse ^{D, E, Mu}	£5.5	Smoked potato & Gruyère croquettes ^{D, G, Mu, E}	£5	Wilted greens, miso ^{Ve}	£3.5
Chickpea chips, roast garlic aioli ^{V, E, Mu, Se}	£5	Grilled runner beans, romesco ^{Ve, N}	£4.5	Nutbourne tomatoes, salted ricotta ^{V, D, Mu}	£5
Sweetcorn fritters, sriracha mayonnaise ^{V, D, G, E, Mu}	£4.5	Sutton community farm garden salad ^{Ve, Mu}	£4	Lamb fat roasted Hispi cabbage, lamb crackling ^{G, N}	£5

DESSERTS

Salted caramel soft serve, honeycomb ^D	£5	Tiptree rhubarb trifle ^{D, E, G, N}	£8
Sweet Taste of Tredwells ^{D, E, N, G, Se} <i>Praline chocolate tart, salted caramel soft serve, marinated pineapple & coconut mousse</i>	£10	Marinated pineapple, passion fruit, coconut & vegan meringue ^{Ve}	£6.5
Orange & polenta cake, soft liquorice, buttermilk, sea buckthorn ^{D, E, G, N}	£8	Salted caramel & praline chocolate tart ^{D, E, N, G}	£6.5
Caramelised white chocolate mousse, espresso granité, tonka ^{D, E}	£8	Pump street chocolate, elderflower curd, Jasmine tea cream ^{D, E, G}	£8
Gin & tonic cheesecake ^{D, N}	£6.5	La Fromagerie cheese selection, spelt, rye & date bread, sourdough crisp, membrillo ^{D, E, G}	£9.5
Peanut butter pudding, dark chocolate sorbet, strawberry gel ^{Ve, N}	£7.5	<i>Camembert au Calvados, Cotehill blue, Coolea</i>	
Burnt honey parfait, apricot, almond ^{E, D, N}	£7.5	Homemade salted caramel truffles ^D	£3

BESPOKE COCKTAILS

SWEETS & STICKIES

CLASSIC COCKTAILS

Down the Apples & Pears <i>Grey Goose Vodka, apple, pear, thyme</i>	£11.5	2015 Cordon Cut Riesling, Mount Horrocks, Australia	£9.5	Bellini <i>Peach, sparkling wine</i>	£11
Gunpowder Gimlet <i>Opihr Gin, cardamom, green tea, lime</i>	£10.5	2009 Chateau Chapelle de Lafaurie- Peyraguey, Sauternes, France	£10	Tom Collins <i>Bathtub Old Tom, lemon, Demerara sugar, soda</i>	£11.5
New Fashioned <i>Bulleit Rye, orange marmalade, Angostura bitters</i>	£12	2013 Tokaji, Ma'd Winery, Tokaji, Hungary	£10	Tommy's Margarita <i>Ocho tequila, lime, agave syrup</i>	£11.5
Seven Dials Boulevard <i>Makers Mark, Aperol, Antica formula</i>	£11	Graham's 10yr old Tawny Port	£6	Sidecar <i>Frapin VS, cointreau, lemon</i>	£11.5
Rhubarb & Ginger Margarita <i>Ocho tequila, rhubarb, ginger, lime, pink grapefruit</i>	£11	2004 Graham's Malvedos Port	£9.5	Pisco Sour <i>El Gobernador Pisco, lime, egg white</i>	£12

FULL SELECTION OF COCKTAILS AND SPIRITS AVAILABLE ON REQUEST

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 GROUP MENUS START AT £40 PER PERSON.
ENQUIRE AT RECEPTION FOR FURTHER DETAILS.

SUNDAY ROAST

3 COURSES FOR £29

AVAILABLE SUNDAY 12PM - 5PM

CIGARS

PLEASE ASK YOUR SERVER FOR A LIST OF OUR CIGARS