

MARCUS

TREDWELLS

WAREING

3 COURSES £29

Potato and rosemary bread, salted butter £3.5



STARTERS

Pork belly & ham hock raviolo, piccalilli, mustard

*2015 Dao Vinho Branco, Alvaro Castro, Dao,
Portugal, Bical dominant based blend £6*

Pickled mackerel, turbot taramasalata, pink radish, grapefruit, samphire

*2014 'Volratz 1573', Schloss Vollrads, Rheingau,
Germany, Riesling £7*

Nutbourne tomatoes, Sairass ricotta, wild garlic pesto ^V

2016 Rosato Rocca di Montegrossi, Tuscany, Italy, Sangiovese £8.5

Brixham crab, brandade, cucumber, pickled celery,
sesame cracker (*£3 supplement*)

*2014 Torbreck Woodcutters Semillon, Torbreck,
Barossa Valley, Australia Semillon £9*

ADD CAVIAR

TO ANY STARTER FOR £6 OR ANY MAIN FOR £12

V – Vegetarian Ve – Vegan

For additional allergen information please ask a member of our team.

THIS IS A SAMPLE MENU

MAINS

Pan fried sea bream

*2014 Chablis 1er Cru, Besson, Montmains, Burgundy,
France, Chardonnay £12*

Roast chicken

*2014 Torbreck Woodcutters Semillion, Tobreck,
Barossa Valley, Australia Semillion £9*

Highland Wagyu topside (£6 supplement)

2012 Barbaresco Roccalini, Cascina Roccalini, Piemonte, Italy, Nebbiolo £12

All served with Wagyu fat roasted potatoes,

Yorkshire puddings, roasted carrots, greens with bacon jam and gravy

SIDES

Chickpea chips, roast garlic aioli	5
Smoked potato & Gruyère croquettes	5
Grilled broccoli, toasted almond butter, capers	5
Truffled macaroni cheese	5.5
Chargrilled friggiteli peppers, melty cheese	5.5

DESSERTS

Tiptree rhubarb, bay leaf custard, yogurt, shortbread

2013 Ma'd Tokaji, Hungary, Furmint £10

Salted caramel soft serve, honeycomb

2009 Cht Chapelle de Lafaurie-Peyraguey, Sauternes, France £10

Pump Street chocolate, elderflower curd,

Jasmine tea cream

Graham's 10yr old Tawny Port £6

La Fromagerie cheese selection (£3.5 supplement)

NV Valdespino Fino Inocente Sherry, Jerez, Spain £5.5