

TREDWELLS

SUNDAY ROAST
3 COURSES £30

Coombeshead farm sourdough bread, salted whey butter £4

STARTERS

Chicken liver mousse, beetroot

2016 Lirac, Guillaume Gonnet, Le Virtuose, Southern Rhône £10

Cod cheeks, celeriac, kimchee, sesame, BBQ

2016 Mád Dry Furmint, St Tamás, Tokaji, Hungary £8.5

Parsnip, harissa, pear, peanut, coconut yoghurt ^{PB}

2016 Pinot Gris, Les Petit Grains, Domaine Mitnatcht et Frères £8.75

Chargrilled prawns, bisque, courgette (£3 supplement)

2016 Riesling Kabinett Trocken, Schloss Vollrads, Rheingau, Germany Riesling £9.75

ADD BLACK WINTER TRUFFLE £6

MAINS

Cornish sea bass

2016 Seresin Sauvignon Blanc, Marlborough, New Zealand £8.75

Roast Norfolk Black chicken

2016 Macon Village, Le Grappin, Burgundy,
Chardonnay (wine on tap) £9

Slow cooked pork shoulder

2015 Grace Bridge Pinot Noir, California, North America £8

Lake District beef topside (£3 supplement)

2014 Chakana Ayni Malbec, Mendoza, Argentina Malbec £9.5

*All served with duck fat roasted potatoes,
Yorkshire puddings, roasted carrots, greens with bacon jam, gravy*

V – Vegetarian P-B - Plant-based

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

Wine selections are served by the glass 125ml.

A discretionary gratuity of 12.5% will be added to your bill.

SIDES

Cornish new potatoes, dill pickle aioli	£5.5
Grilled broccoli, almond butter, capers ^{PB}	£5
Polenta chips	£5
Truffled macaroni cheese ^V	£5.5
Garden salad ^{PB}	£4
Sprout tops, miso oil ^{PB}	£3.5

DESSERTS

Warm pear & ginger cake, rosemary & honey custard

2013 Ma'd Tokaji, Hungary, Furmint £10

Salted caramel soft serve, honeycomb ^V

2010 Sauternes, Lieutenant de Sigalas, Sauvignon blanc, Semillon £10

'Chouxnut', lemon curd, clotted cream

2015 Cordon Cut Riesling, Mt Horrocks, Clare Valley Australia

Riesling £10.5

Selection of cheese, malt loaf, membrillo (£3.5 supplement)

2004 Graham's Malvedos Vintage Port, Douro Valley, Portugal £8

BOOK TABLE