

TREDWELLS

TASTE OF TREDWELLS

£45 PER PERSON

MATCHING WINE £35

Slow cooked egg, sweetcorn, lardo, roast chicken broth

2017 Yealands Estate Single Vineyard Grüner Veltliner, Marlborough

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Confit sea trout, Rosetta apple, celeriac, lemon kosho

2016 Volratz 1573 Riesling Trocken, Schloss Vollrads, Rheingau, Germany

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Cumbrian bavette, yellow split pea, cavolo nero, potato

2015 Si Vintners Red, Sarah Morris and Iwo Jakimowicz, WA Cab Sauvignon

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Helford blue, Melfort farm honey, digestive (£5 supplement)

NV Graham's 10yr old Tawny Port, Douro Valley, Portugal (£4 supplement)

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Apple granité, smoked yogurt

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Chouxnut, honey baked pear, rosemary & honey custard

2013 Tokaji, Ma'd Winery, Tokaji, Hungary Furmint

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@tredwells @chef_chantelle