

TREDWELLS

STARTERS

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|--|------|---|-----------|---|------|
| Music bread, balsamic and olive oil ^G | £2 | Scottish scallops, Yorkshire rhubarb, kohlrabi, monksbeard ^{Mo, D, Mu} | £12 | English asparagus, Jersey cream, bresaola, lemon ^D | £9.5 |
| Nocellara del Belice olives ^{Ve} | £3 | Burrata, romesco, chargrilled Padron peppers ^{V, D, N, Mu} | £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 | Harissa glazed aubergine, peanuts, coriander and chilli ^{Ve, P} | £6.5 / 13 | Slow cooked hen's egg in hollandaise mousse, Alsace bacon, mushroom, brioche ^{D, G, E} | £8.5 |
| Brixham crab, Jerusalem artichoke, pickled walnuts ^{C, D, E, N} | £10 | Caramelised parsnip soup, parsnip bhajis, cumin & coriander ^{Ve} | £7 | | |
| Grilled prawns, green olive, broad beans, salted ricotta ^{C, D, Mu, Ce} | £11 | | | | |

ADD BIANCHETTI TRUFFLE TO ANY STARTER FOR £6

MAINS

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| Corn fed chicken breast, crispy buttermilk thigh, jalapeño, cornbread ^{D, G, Mu, E} | £20 |
| Sea bass, Roscoff onion, lardo, fermented shitake, red wine sauce ^{F, D, Ce, Mu} | £21 |
| Monkfish, mustard spätzle, globe artichokes, nettles, roasted garlic, sherry ^{F, G, E, Mu, Ce} | £26 |
| Roasted turbot, truffle gnocchi, wild garlic, mushrooms ^{F, D, G, E} | £32 |
| Lemon sole, chargrilled gem, miso, pickled sea lettuce ^{F, D, S, Se} | £25 |
| Slow cooked salmon, yuzu, cucumber, green chilli salsa, black olive ^{F, Mu} | £21 |
| Lamb rump, salt baked carrots, pine nuts, smoked mascarpone ^{N, D, G, Mu, Ce} | £25 |
| Barbary duck breast, cashew, tamarind, freekeh & pickled plums ^{D, Ce, G, N, Mu} | £21 |
| Rare roast beef salad, pickled mushroom, sesame, rocket ^{Mu, Se, S} | £17 |
| Roasted cauliflower, saffron aioli, cornichon, caper, lemon ^{Ve, Mu} | £17 |
| Delica pumpkin & rosemary ravioli, roasted hazelnut sauce ^{Ve, G, N} | £17 |
| Field mushroom tart, pickled shallots, black olive ^{Ve, G, Mu} | £16 |

ADD BIANCHETTI TRUFFLE TO ANY MAIN FOR £12

FROM THE CHARCOAL GRILL

Chateaubriand available by weight *
Please ask your server

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| 35 days dry aged Fillet* | £35 |
| 35 days dry aged Ribeye* | £33 |
| 35 days dry aged Sirloin* | £31 |
| Hanger steak* | £23 |
| Iberico Secreto pork, calçot onions, salted ricotta, piquillo crème fraîche ^D | £24 |

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

SIDES

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| Truffled macaroni cheese ^{V, G, D, Mu} | £5.5 | Grilled broccoli, toasted almond butter, capers ^{Ve, N} | £5 | Chargrilled sweet potato ^{Ve} | £4 |
| Triple cooked chips, hollandaise mousse ^{D, E, Mu} | £5 | Smoked potato & Gruyère croquettes ^{D, G, Mu, E} | £5 | Green salad ^{Ve, Mu} | £4 |
| Polenta chips ^D | £5 | Green beans, tarragon, olive oil ^{Ve} | £4 | Kale, sugarsnap & rocket salad ^{Ve, Mu} | £4 |
| Sweetcorn fritters, sriracha mayonnaise ^{V, D, G, E, Mu} | £4 | Wilted greens, miso ^{Ve} | £3.5 | | |

DESSERTS

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| Salted caramel soft serve, honeycomb ^D | £5 | Lemon parfait, black olive, meringue ^{D, E} | £7 |
| Sweet Taste of Tredwells ^{D, E, N, G, Se} | £10 | Marinated pineapple, passion fruit, coconut & vegan meringue ^{Ve} | £6.5 |
| Praline chocolate tart, salted caramel soft serve, marinated pineapple & coconut mousse | | Salted caramel & praline chocolate tart ^{D, E, N, G} | £6.5 |
| Warm pear & ginger cake, pear & rosemary caramel, clotted cream ^{D, E, G} | £7.5 | Valrhona Caraibe chocolate, blood orange, Earl Grey cream ^{D, E, G} | £8 |
| Caramelised white chocolate mousse, espresso granité, tonka ^{D, E} | £8 | La Fromagerie cheese selection, malt loaf, oatcakes, membrillo ^{D, E, G} | £9.5 |
| Gin & tonic cheesecake ^{D, N} | £6.5 | Camembert au Calvados, Colston Bassett Stilton, Lincolnshire Poacher | |
| Warm chocolate pudding, banana ice cream ^{Ve, N} | £7.5 | Homemade salted caramel truffles ^D | £3 |

BESPOKE COCKTAILS

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| Down the Apples & Pears <i>Grey Goose Vodka, apple, pear, thyme</i> | £11.5 |
| Gunpowder Gimlet <i>Opihr Gin, cardamom, green tea, lime</i> | £10.5 |
| New Fashioned <i>Rittenhouse Rye, orange marmalade, Angostura bitters</i> | £12 |
| Seven Dials Boulevard <i>Woodford Reserve, Aperol, Antica formula</i> | £11 |
| Rhubarb & Ginger Margarita <i>Ocho tequila, rhubarb, ginger, lime, pink grapefruit</i> | £11 |

SWEETS & STICKIES

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| 2015 Cordon Cut Riesling, Mount Horrocks, Australia | £9.5 |
| 2009 Chateau Chapelle de Lafaurie- Peyraguey, Sauternes, France | £10 |
| 2013 Tokaji, Ma'd Winery, Tokaji, Hungary | £10 |
| Graham's 10yr old Tawny Port | £6 |
| 2004 Graham's Malvedos Port | £9.5 |

CLASSIC COCKTAILS

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| Bellini <i>Peach/pear & ginger, sparkling wine</i> | £11/£12 |
| Martinez <i>Bathtub Old Tom, Martini Rosso, Picon, Maraschino</i> | £11.5 |
| Matador <i>Ocho tequila, pineapple, lime</i> | £10.5 |
| Sidecar <i>Courvoisier VSOP, cointreau, lemon</i> | £11.5 |
| El Presidente <i>Navy strength Rumboullion, dry vermouth, cointreau</i> | £12.5 |

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 £28

AVAILABLE SUNDAY 12PM - 5PM

CIGARS

PLEASE ASK YOUR SERVER FOR A LIST OF OUR CIGARS

Menu last updated March 15th 2017

Pricing and dishes subject to change.

Dishes are representative of the type of food available at the restaurant.