

# TREDWELLS

SUNDAY ROAST  
3 COURSES £30

Coombeshead farm sourdough bread, salted whey butter £4



## STARTERS

Slow cooked lamb belly, beetroot, brioche

*2016 Marche Sangiovese IGT, Fiorano, Marche, Italy Sangiovese £9*

Crispy cod cheeks, cauliflower, spelt, cobnut

*2017 Pequenos Rebentos, Márcio Lopes, Vinho Verde, Portugal, Loureiro £6*

Sweetcorn mousse, cornbread, pickled mushroom <sup>P-B</sup>

*2016 Pinot Grigio, Gasper, Goriška Brda, Slovenia Pinot Grigio £8*

Chargrilled prawns, courgette, XO sauce, chickpea,

furikake (£3 supplement)

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

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.

@tredwells @chef\_chantelle

## MAINS

Roast sea bass

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

Roast Norfolk Black chicken

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

Roast pork shoulder

2016 *Les Pierres Dorees Pinot Noir, Louis Latour,  
Beaujolais, France, Pinot Noir* £8.5

Roast rump cap (£5 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*

## SIDES

Truffled macaroni cheese <sup>V</sup>	£5.5
Triple cooked chips, hollandaise mousse <sup>V</sup>	£5.5
Grilled broccoli, toasted almond butter, capers <sup>P-B</sup>	£5
Sprout tops, miso oil <sup>P-B</sup>	£3.5
OrganicLea farm garden salad <sup>P-B</sup>	£4
Cornish new potatoes, Parmesan aioli	£5.5

## DESSERTS

Warm pear & ginger cake, rosemary & honey custard

2013 *Ma'd Tokaji, Hungary, Furmint* £10

Salted caramel soft serve, honeycomb <sup>V</sup>

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

'Chouxnut', peanut, blackberry <sup>V</sup>

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