

STARTERS

Music bread, balsamic and olive oil ^{P-B, G}	£2	Potato and rosemary bread, salted whey butter ^{V, G, D}	£4	Nocellara del Belice olives ^{P-B}	£3
Chargrilled prawns, courgette, XO sauce, chickpea, furikake ^{C, Ce, Se}	£12	Scottish scallop, roast chicken, truffle, tarragon ^{Mo, Ce, D}	£13.5	La Latteria burrata, salted lemon, grilled & pickled peaches ^{V, D, Mu}	£11.5
Torched mackerel, pickled & grilled gooseberry ^{Mu, F}	£9	Sweetcorn mousse, cornbread, pickled mushrooms ^{P-B, Mu}	£7	Confit duck raviolo, 'Nduja, cashew & radish ^{G, N, Mu}	£9
Slow cooked hen's egg in hollandaise mousse, Alsace bacon, mushroom, brioche ^{D, G, E}	£8.5	Slow cooked lamb belly, beetroot, brioche ^{G, Mu, Ce, D, E}	£8	Avocado, lemon, kohlrabi ^{P-B, Mu}	£7

MAINS

Scottish sea trout, chive, courgette ^{F, Ce}	£24
Roasted monkfish, Cobble Lane fennel salami, borlotti beans, gherkins ^{F, Ce, Mu, D}	£27
Iberico Secreto pork, broad bean, almonds, friggittelli pepper ^{D, Mu}	£24
Roasted turbot, crispy cod cheek, runner beans, XO aioli ^{C, Ce, D, F, Mu, S}	£33
Sea bass, Kupros Dairy Fettle, tomato, basil ^{F, D, Mu}	£22
Gloucestershire lamb rack, split pea, harissa, smoked yoghurt ^{Ce, D, E, G, Mu}	£26
Rare roast beef salad, tarragon, pumpkin seed, black olive, Parmesan ^{D, Mu, Ce}	£18
Creedy Carver duck breast, mushroom, tamarind, spelt, black garlic ^{D, Ce, G}	£24
XO Aubergine, Kalibos cabbage, sesame, furikake ^{P-B, Ce, S}	£18
Swiss chard pancake, coconut, turmeric, cashew ^{P-B, N, Mu}	£18

FROM THE CHARCOAL GRILL

Chateaubriand available by weight *
Please ask your server

35 day dry aged Ribeye *	£33
35 day dry aged Sirloin *	£33
Hanger steak *	£23

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

SIDES

Truffled macaroni cheese ^{V, G, D, Mu}	£5.5	OrganicLea farm garden salad ^{P-B}	£4	Grilled courgette, Kupros Dairy Fettle, sesame ^{Se, D, V}	£5
Triple cooked chips, hollandaise mousse ^{V, D, E, Mu}	£5.5	Spinach, feta & Cheddar croquettes ^{D, G, E, V, Mu}	£5	Grilled broccoli, toasted almond butter, capers ^{P-B, N}	£5
Cornish new potatoes, Parmesan aioli ^{D, E, Mu}	£6.5	Spring greens, miso oil ^{P-B, S}	£3.5	Grilled spring onions, romesco ^{N, P-B}	£5.5

@tredwells @chef_chantelle

V - Vegetarian P-B - Plant-Based C - Crustaceans Ce - Celery D - Dairy E - Eggs F - Fish P - Peanuts G - Gluten
L - Lupin N - Nuts Mo - Molluscs Mu - Mustard S - Soya SD - Sulphur Dioxide Se - Sesame Seeds
A discretionary gratuity of 12.5% will be added to your bill.

We aim to be as sustainable as can be, and reduce our food waste. If you are unable to finish any of your food, we would be delighted to package it for you to take home

DESSERTS

Salted caramel soft serve, honeycomb ^{V, D}	£6	Chouxnut, peanut, blackberry ^{D, G, E, P, N}	£8
Sweet Taste of Tredwells ^{V, D, E, G} <i>Chouxnut, salted caramel soft serve, marinated pineapple & coconut mousse</i>	£10	Marinated pineapple, passion fruit, coconut & meringue ^{P-B}	£7
Caramelised white chocolate mousse, espresso granité, tonka ^{D, E}	£8	English strawberries, smoked mascarpone, Thai basil ^{D, G, N, V}	£8
Willem Barentsz gin & tonic cheesecake ^{D, N}	£7.5	Selection of cheese ^{D, G}	£10
Toasted hazelnut pudding, hazelnut caramel, dark chocolate sorbet ^{P-B, N}	£8	Raspberry & rosemary truffles ^{P-B}	£4

BESPOKE COCKTAILS

SWEETS & STICKIES

CLASSIC COCKTAILS

Down the Apples & Pears <i>WRY Vodka, apple, pear, thyme</i>	£11.5	2015 Cordon Cut Riesling, Mount Horrocks, Australia	£9.5	Bellini <i>Peach, sparkling wine</i>	£14
New Fashioned <i>Bulleit Rye, orange marmalade, Angostura bitters</i>	£12	2009 Chateau Chapelle de Lafaurie- Peyraguey, Sauternes, France	£10	Tom Collins <i>Bathtub Old Tom, lemon, Demerara sugar, soda</i>	£11.5
Seven Dials Boulevard <i>Makers Mark, Aperol, Antica formula</i>	£11.5	2013 Tokaji, Ma'd Winery, Tokaji, Hungary	£10	Pisco Sour <i>El Gobernador Pisco, lime, egg white</i>	£12
Rhubarb & Ginger Margarita <i>Ocho tequila, rhubarb, ginger, lime, pink grapefruit</i>	£11.5	Graham's 10yr old Tawny Port	£6		
		2004 Graham's Malvedos Port	£9.5		

FULL SELECTION OF COCKTAILS AND SPIRITS AVAILABLE ON REQUEST

FESTIVE 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 FESTIVE GROUP MENUS START AT £45 PER PERSON.

ENQUIRE AT RECEPTION FOR FURTHER DETAILS.

SUNDAY ROAST

3 COURSES FOR £30

AVAILABLE SUNDAY 12PM - 5PM

CIGARS

PLEASE ASK YOUR SERVER FOR A LIST OF OUR CIGARS