# **TREDWELLS**

2 COURSES £25 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 Mitnnatcht 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

Sea bream, calçot onion, romesco 2017 Albarino, Pazo Senorans, Rias Baixas, Galicia, Spain £11

Pork chop, Jerusalem artichoke, mint 2015 Secret Carménère, Viu Manent, Colchagua Valley, Chile £7.5

Carrot fritter, cashew, cumin, coriander P-B 2015 Grace Bridge Pinot Noir, California, North America£8

Chargrilled hanger steak, braised onion, peppercorn sauce
(£5 supplement)
2014 Reyneke Cornstone, Stellenbosh, South Africa £10

#### ADD BLACK WINTER TRUFFLE £12

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 <sup>V</sup>	£5.5
Garden salad <sup>PB</sup>	£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 <sup>V</sup> 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, membrillo, malt loaf (£3.5 supplement) 2004 Graham's Malvedos Vintage Port, Douro Valley, Portugal £8

**BOOK TABLE**