

TREDWELLS

TASTE OF TREDWELLS

£45 PER PERSON

MATCHING WINE £35

PREMIUM SELECTION £49

Slow cooked lamb belly tortellini, roast onion

2016 Marche Sangiovese IGT, Fiorano, Marche, Italy

2016 Lirac, Guillaume Gonnet, Le Virtuose, Southern Rhône, France

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Scallop coral, kohlrabi, Yorkshire rhubarb

2017 Soave Classico, Pieropan, Veneto, Italy

2015 Chablis 1er Cru, Besson, Montmains, Chablis, France

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Cumbrian bavette, yellow split pea, cavolo nero, potato

2015 Foxglove Zinfandel, Paso Robles, California, North America

2012 Châteauneuf-du-Pape, Piedlong, Famille Brunier, Southern Rhône, France

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Isle of Wight blue, Melfort farm honey, digestive (£5 supplement)

2004 Graham's Malvedos Port, Douro Valley, Portugal (£5 supplement)

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Apple granité, smoked yogurt

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Chouxnut, honey baked pear, rosemary & burnt honey custard

2010 Sauternes, Lieutenant de Sigalas,, Bordeaux

2014 Aria Late Picked Riesling, Pegasus Bay, Canterbury, New Zealand

BOOK TABLE

@tredwells @chef_chantelle