

MAINS

Sea bream, calçot onion, romesco, smoked almonds
2017 *Albariño, Pazo Señoráns, Rias Baixas, Galicia, Spain* £11

Lamb chop & belly, Jerusalem artichoke, mint
2004 *Château des Annereaux, l'Ane Mort, Bordeaux supérieur, France* £9

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)
2015 *Foxglove Zinfandel, Paso Robles, California, North America Zinfandel* £9.5

ADD BLACK WINTER TRUFFLE £12

SIDES

Cornish new potatoes, dill pickle aioli	£5.5
Grilled broccoli, almond butter, capers ^{PB}	£5
Polenta chips	£5
Truffled macaroni cheese ^V	£5.5
Garden salad ^{PB}	£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 ^V
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

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.
Please note, we prepare our food in an environment with allergens and although we take utmost care we can't guarantee that a dish is completely free of any allergen as traces may remain.
Please ask your server for additional information.

3 COURSES & ALONDON ROSE £28

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 Ma'd Dry Furmint, St Tamás, Tokaji, Hungary £8.5

Parsnip, harissa, pear, peanut, coconut yoghurt ^{P-B}

2016 Pinot Gris, Les Petit Grains, Domaine Mitnacht 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

V – Vegetarian P-B - Plant-based

Wine selections are served by the glass 125ml.

A discretionary gratuity of 12.5% will be added to your bill.

@tredwells @chef_chantelle