

SYMONDS

at Redwood

DINNER

Monday to Saturday 6 - 8pm

STARTERS

- Celeriac soup, girolle dust, truffle oil, homemade bread & butter (V) – 6.50
Game terrine, apple & cider brandy chutney, sourdough bread – 7.95
Horseradish cured Chew valley salmon, gin infused cucumber, beetroot, fennel (GF) – 9.00
Creamed wild mushrooms on toasted granary, poached free range hens' egg (V) – 7.00
Baked Artisan bread board & marinated olives (V) – 4.50

MAINS

- Slow braised belly of pork, fondant potato, braised red cabbage, pan jus (GF) – 18.00
Deconstructed 'Coq au Vin', white onion puree, pommes mousseline, pickled baby carrots (GF) – 17.50
Fillet of stone bass, sautéed winter greens, soft herb risotto, basil oil (GF) – 17.00
Chalk stream trout fillet, New England chowder – 16.50
Spinach & ricotta ravioli, basil pesto dressing, toasted pine nuts (V) – 14.95
8oz sirloin steak, triple cooked chips, truffle watercress salad (GF) – 22.00

SIDES

- Mixed leaf salad / Sweet potato fries / French fries / Triple cooked chips
Cauliflower cheese / Braised red cabbage / Peppercorn / Blue Cheese (V) / Bordelaise
Side dishes (V/GF) and sauces (GF) additionally priced – 3.75 per serving

(V) Vegetarian | (N) Nut | (GF) Gluten Free

Please advise our staff of any allergies or special dietary requirements.

Food is prepared in a traditional kitchen and may contain traces of nuts.

We can help identify suitable dishes for you and provide a list of all dishes containing allergens.