

# TREDWELLS

SUNDAY ROAST

2 COURSES £28

3 COURSES £33

## TO WET YOUR WHISTLE

2014 Gusbourne Blanc de Blancs, Kent, England	£16
Classic Negroni	£9.5
Old Fashioned	£9.5
Bloody Mary	£12.5

---

Coombeshead farm sourdough bread, salted whey butter £4

## STARTERS

Lamb belly raviolo, parsnip, lamb broth <sup>G, E</sup>

2017 *Les Pierres Dorées Pinot Noir, Louis Latour, Côteaux Bourguignons, France* £9.25

Fishcake, sprout slaw, gochujang aioli <sup>F, E, Se</sup>

2018 *Albariño, Serra da Estrela, Adegas Valmiñor, Rías Baixas* £7.50

Miso roasted cabbage, cavolo nero, cobnut <sup>P-B</sup>

2017 *Westwell Ortega, Kent, England Ortega* <sup>PB</sup> £8

Chargrilled prawns, taramasalata, focaccia, Jerusalem artichoke <sup>M, C, Mu, D, G</sup>

(£3 supplement)

2017 *Riesling Trocken, Schloss Vollrads, Rheingau, Germany* £8.75

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

## MAINS

Butter poached hake

*2017 Seresin Sauvignon Blanc, Marlborough, New Zealand £8.75*

Norfolk Black chicken

*2017 Chardonnay, Rocky Road, Margaret River, Australia £8.5*

Slow cooked pork shoulder

*2017 Chianti Classico, Castello Banfi, Tuscany, Italy £10*

Lake District rump cap (*£3 supplement*)

*2011 Conde Valdemar Rioja Reserva, Spain £9.5*

*All served with roasted potatoes,  
Yorkshire puddings, roasted carrots, greens with bacon jam, gravy*

## SIDES

Grilled broccoli, almond butter, capers <sup>PB</sup>	£5
Polenta chips	£5
Truffled macaroni cheese <sup>V</sup>	£5.5
Garden salad <sup>PB</sup>	£4
Crispy sprouts, walnut aioli	£4

## DESSERTS

Warm pear and ginger cake, rosemary, custard<sup>P-B, G</sup>

*2018 Cordon Cut Riesling, Mt Horrocks, Clare Valley Australia £10.5*

Salted caramel soft serve, honeycomb<sup>V</sup>

*2016 Ma'd Winery, Tokaji, Hungary £10*

'Chouxnut', baked apple, clotted cream, candied walnuts

*2010 Sauternes, Lieutenant de Sigalas, France £10*

Selection of British cheese, membrillo, malt loaf (*£3.5 supplement*)

*NV Pedro Ximenez, Gutierrez Colosia, Jerez, Spain £10.5*