



THE CEDAR TREE AT GLEWSTONE COURT

# Dinner Menu

All of our dishes are cooked to order using fresh local ingredients which incurs little extra preparation time

All main courses are served as complete dishes

## Starter

Camembert & Homemade Baguette with Tomato Relish to Share 14

Summer Ribolita with Homemade Spelt Bread 7

Heritage Tomatoes with Burrata Cheese, Basil & Tapenade 8

Crab & Scallop Ravioli, Crab & Ginger Bisque, Pickled Radish & Pak Choi 8

Breast of Guinea Fowl with Homemade Black Pudding, Parma Ham, Pickled Beets 10

## Main

Breast of Adlington Chicken with Girolle Stuffed Thigh, Consommé, Fondant Potato & Summer Vegetables 22

Lamb with Pea, Broad Bean, Shepherds Pie & Summer Vegetables 28

John Dory with Morel & Vin Jaune Sauce, New Potatoes and Spinach 21

Warm Summer Vegetables Puy Lentils & Summer Savory Salad 16

Chateaubriand to Share, Triple Cooked Chips, Parmesan Dressed Salad 68

## Sides

Onion Rings 4

New Potatoes 4

Fries 4

Green Vegetable Medley 4

Parmesan & Rocket Salad 4

Truffle Oil & Parmesan Cheesy Chips 4.5



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### Dessert

White Chocolate Bavaois, Chocolate Brownie 9

Sticky Toffee Pudding, Toffee Sauce, Honeycomb, Vanilla Ice Cream 8

Charentais Sorbet with Watermelon Granita 7

Strawberry Cheesecake, With Terrine, Pate de Fruit, Jelly, Puree & Sorbet 9

### Cheese Course 10

### Coffee & Petit Fours 4

### Dessert Wine

Muscat de St Jean de Minervois Tailhades, Chile 6

Rubis Chocolate, Spain/UK 6.5

Petit Guiraud, Sauternes, France 7

Elysium Black Muscat, California 7

Domaine des Baumard, Coteaux du Layon, France 8

### Port

Taylor's Late Bottle Vintage Port 7

Churchill's White Port 8



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