

SYMONDS

at Redwood

DINNER

Monday to Saturday 6 - 8pm

STARTERS

Soup of the day with homemade bread (V) £6.25

Duck liver parfait, red onion marmalade, orange gel, granary toast £6.95

Trio of smoked, dill cured & gravlax salmon, horseradish cream, watercress ketchup, micro herb salad (GF) £8.50

Crispy duck egg, focaccia soldiers, balsamic reduction, black olive dust, white truffle oil (V) £6.95

MAINS

Braised ox cheek, horseradish pommes mousseline, kale, horseradish crisps (GF) £16.00

Roast pork tenderloin, blue cheese croutons, bubble & squeak, apple puree, crackling, jus £16.50

Pan fried hake, smoked pork cassoulette (GF) £15.95

Pan fried Chalk Stream trout, dill & spinach puree, caper berries, shallots, beurre noisette (GF) £16.95

Violet potato gnocchi, wild mushrooms, black truffle (V) £14.95

8oz sirloin steak, triple cooked chips, truffle & watercress salad £22.00

SIDES & SAUCES

Triple cooked chips / French fries / Sweet potato fries

Minted new potatoes

Creamed potato

Seasonal vegetables

Mixed leaf salad

Peppercorn / Blue Cheese (V) / Bordelaise

Side dishes (V) & sauces additionally priced @ £3.50 per serving

(V) Vegetarian | (VE) Vegan | (GF) Gluten Free

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

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