

# SYMONDS

at Redwood

# DINNER

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Monday to Saturday 6 - 8pm

## STARTERS

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

Ham hock terrine, piccalilli, toasted focaccia £7.95

Wye Valley smoked salmon, capers, shallots, horseradish cream (GF) £8.50

Creamed wild mushrooms, on granary toast (V) £6.95

## MAINS

Confit Barbary duck leg, fondant potato, braised red cabbage, thyme jus £17.95

Roast pork tenderloin, blue cheese croutons, bubble & squeak, apple puree,  
crackling, jus £16.95

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

Fillet of sea bass, creamed leeks, crushed new potatoes, herb butter £17.95

Roast winter vegetable & cranberry wellington (V) £14.95

8oz sirloin steak, triple cooked chips, truffle & watercress salad (GF) £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/GF) & sauces (GF) additionally priced @ £3.50 per serving

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(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.