

DINNER

Monday to Saturday 6 - 8pm

STARTERS

- Soup of the day with homemade bread & butter (V) £6.50
Chicken liver parfait, mushroom ketchup, focaccia toast £7.50
Cerneys goats cheese mousse, trio of beetroot, pickled, pureed and cured,
olive soil (V/GF) £7.00
Salmon tartare, gin & tonic infused cucumber, Dijon, shallots, lemon balm (GF) £8.50

MAINS

- Skrei cod, petit pois 'a la Francaise' (GF) £16.95
Braised short rib of beef, smoked pork belly, mushroom duxelle,
bone marrow mousseline (GF) £17.95
Skate wing, celeriac puree, girolle mushrooms, braised fennel,
beurre noisette (GF) £16.00
Asparagus, petit pois and basil oil risotto, pecorino crisp, wild rocket (V/GF) £14.95
Corn fed chicken breast, chicken wing kiev, dauphinoise potato, sweetcorn puree,
crispy savoy cabbage £16.95
8oz sirloin steak, tripled cooked chips, truffle & watercress salad (GF) £22.00

SIDES & SAUCES

- Mixed leaf salad / Seasonal vegetables / Minted new potatoes / Creamed potato
Sweet potato fries / French fries / Triple cooked chips
Peppercorn / Blue Cheese (V) / Bordelaise
Side dishes (V/GF) and sauces (GF) additionally priced at £3.50 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.

SYMONDS
at Redwood