

# DINNER

Monday to Saturday 6pm - 8pm

## STARTERS

Pea & watercress soup, homemade bread & butter (V) – 6.50

Brixham crab, cucumber & tomato tian, dill dressing (GF) – 9.75

Grilled English asparagus, Parma ham, poached free range hens' egg, truffle emulsion (GF) – 8.75

Cerny goats cheese mousse, trio of beetroot, pickled, pureed, cured, olive soil (V)(GF) – 7.50

Baked Artisan bread board & marinated olives (V) – 4.50

## MAINS

Braised short rib of beef, smoked pork belly, mushroom duxelles,  
bone marrow mousseline (GF) – 18.95

Roasted spring chicken breast, chorizo, parmentier potato, tenderstem broccoli,  
white onion puree (GF) – 17.95

Pan fried fillet of seabass, petit pois 'a la Francaise', crushed new potato cake (GF) – 16.75

Oven roasted Cornish hake, saffron & white bean cassoulet, braised savoy cabbage (GF) – 17.00

Asparagus, pea & broad bean risotto, pecorino crisp, dressed wild rocket (V) – 14.95

8oz sirloin steak, triple cooked chips, truffle watercress salad (GF) – 22.00

## SIDES

Mixed leaf salad / Sweet potato fries / French fries / Triple cooked chips

Petit pois 'a la Francaise' / Buttered spring greens / Peppercorn / Blue Cheese (V) / Bordelaise

Side dishes (V/GF) and sauces (GF) additionally priced – 3.75 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