

SYMONDS

at Redwood

SPECIALS

STARTERS

[ALL MENUS](#)

Asparagus soup, truffle oil, herbed croutons – 7.50

Tian of Cornish crab, pickled cucumber, frisée, chive oil, ciabatta croute – 9.95

Ham hock terrine, piccalilli puree, carrots, radish, granary, baby watercress – 8.50

Fig, mozzarella, micro herb salad, lavender honey dressing – 7.95

MAINS

Spring Cornfed chicken, wild mushroom, wild garlic sauce, jersey royals pan jus - 18.95

Peppered Cornish sea bass fillet, buttered spinach, samphire, lilliput capers, roasted lemon - 18.95

Ricotta & spinach tortellini, black truffle and cepe cream, wild mushrooms – 16.75

Baked cod, warm heritage tomatoes, smoked tomato consumer, shaved fennel, tarragon oil, balsamic glaze, olive soil – 18.50

SIDES

Honey roasted winter vegetables (V) (GF) - 4.00

Buttered new potatoes (V) (GF) - 4.00

Triple cooked chips (VG) - 4.00

Mixed leaf salad (VG) (GF) - 4.00

DESSERTS

Dark chocolate mousse, hazelnut praline salt caramel, milk chocolate tuile, praline ice cream - 7.50

Raspberry & white chocolate mille feuille – 7.50

Vanilla custard panna cotta, rhubarb preserve oat crumble – 7.50

Selection of British cheese, tomato * onion chutney, grapes, celery, crackers (V) – 9.95

Selection of ice creams or sorbets (V) (GF) – 6.00



(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (N) Nut. 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.