

SYMONDS

at Redwood



LIGHT BITES

Soup of the day, homemade bread (V)	5.69
Poached Chalk Stream trout, gem, new potatoes, spring onions, lemon crème fraiche (GF)	6.13

All served on white or granary bloomer with dressed leaves & root vegetable crisps

The Audley club, chicken, streaky bacon, tomato, egg, mayonnaise	10.94
Vintage Cheddar & onion chutney (V)	6.56
Prawn & crayfish cocktail, Bloody Mary dressing	7.88

CLASSICS

Beer battered haddock, triple cooked chips, minted crushed peas, tartare, lemon	7.43 / 12.25
Spinach & ricotta tortellini, cherry tomato, balsamic (V)	7.65 / 11.81
Whitby Bay scampi, bistro fries, mixed leaves	4.81 / 8.75
Pan fried calves' liver, pancetta, baby onions, creamed potatoes, roasted root vegetables, Madeira jus	7.88 / 13.08



SIDES

Braised baby gem & peas (V)(GF)	3.46
Heritage tomato & balsamic onion salad (V)(GF)	5.10
Creamed spinach & bacon (GF)	3.46
Bistro fries (V)	3.46
Triple cooked chips (V)	3.46
Mixed, dressed leaves (V)(GF)	3.46

DESSERTS

Chocolate fondant, caramel, peanut brittle, pistachio ice cream (V)(N)(P)	6.56
Gooseberry tart, elderflower & ginger sorbet, honeycomb (V)	5.69
Blueberry, raspberry & lemon Eton mess, strawberry jelly (GF)	5.69
Selection of ice cream & sorbet (V)(GF)	5.95
Selection of British cheese served with chutney and savoury biscuits	8.10

NEXT EVENT

Flavours of Greece
Saturday 18th July
Special Menu available all day



STARTERS

Smoked chicken & ham hock terrine, bacon jam, sourdough croute	5.69
Atlantic prawn & crab tian, cucumber, gin, dill, lemon	6.56
Heritage tomato, English feta, olive, melon, basil (V)(GF)	6.13
Caramelised onion & courgette tart, mozzarella, basil pesto, mixed leaves (V)	6.13

MAINS

Rump & braised shoulder of lamb, colcannon, carrots, mint jelly, port & redcurrant jus	15.75
Sea bream, gnocchi, pea a la Francaise	14.44
Broad bean, pea & radish risotto, spring onion, charred vegetables, pecorino crisp (V)(GF)	12.69
8oz sirloin, triple cooked chips, creamed spinach, field mushroom, sauce bordelaise (GF)	19.25

(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.