

MARCUS

# TREDWELLS

WAREING

## GROUP MENUS

Menu 1 (3-course set menu) - £40 pp (lunch only)

Menu 2 (3-course set menu) - £49 pp

Menu 3 (4-course set menu) - £59 pp

Menu 4 (7-course taster menu) - £75 pp

All group menus can be viewed below.

Additional sharing cheese course - £6 pp

## CONFIRMING YOUR RESERVATION

To secure the booking we ask that you kindly complete  
our online booking enquiry form.

We require a deposit of £25 per person.

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THREE COURSES  
£40 PER PERSON  
LUNCH ONLY

*Potato & rosemary bread, salted whey butter* <sup>V</sup>

—

Fishcake, watercress, radish & capers

Cobble Lane fennel salami, slow cooked egg, wild garlic

Kohlrabi, avocado, lemon & aioli <sup>P-B</sup>

Chargrilled prawns, cucumber, labneh, mint & cumin (£4 supplement)

—

Chargrilled mackerel, tomato, basil and homemade

Ivy House farm ricotta

Lamb chops, harissa, chickpea, watercress & smoked crème fraîche

BBQ spiced cauliflower, tarragon & coconut tzatziki, spring slaw <sup>P-B</sup>

Lake District hanger steak, peppercorn sauce (£5 supplement)

*Served with a selection of side dishes to share*

*Grilled broccoli, toasted almond butter, capers* <sup>P-B</sup>

*Garden salad* <sup>P-B</sup>

*Truffled macaroni cheese* <sup>V</sup>

—

Warm banana cake, miso & muscovado, sunflower praline <sup>V</sup>

Marinated pineapple, passion fruit, coconut & meringue <sup>P-B</sup>

Salted caramel soft serve, honeycomb <sup>V</sup>

Neal's Yard Dairy cheese selection (£3.5 supplement)

This is a sample menu. Final menus depend on the availability of the seasonal produce we use and can be confirmed one week prior to your visit. A discretionary service charge of 12.5% will apply for group bookings (15% for exclusive hire and a minimum spend may apply). We can accommodate any dietary requests of which we are informed of in advance. A pre-order is required for parties of 20 guests or more.

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WAREING

THREE COURSES  
£49 PER PERSON

*Potato & rosemary bread, salted whey butter<sup>V</sup>*

—

Avocado, lemon, kohlrabi<sup>P-B</sup>

Fishcake, watercress, radish & capers

Slow cooked hen's egg, mushrooms, Alsace bacon,  
hollandaise mousse & brioche

Chargrilled prawns, cucumber, labneh, mint & cumin (£4 supplement)

—

Sea bream, Kupros Dairy Fettle, tomato, basil

Creedy Carver duck breast, mushroom, tamarind, spelt, black garlic

BBQ spiced cauliflower, tarragon & coconut tzatziki, spring slaw<sup>P-B</sup>

Lake District Hanger steak, peppercorn sauce (£5 supplement)

*Served with a selection of side dishes to share*

*Grilled broccoli, toasted almond butter, capers<sup>P-B</sup>*

*Triple cooked chips, hollandaise mousse<sup>V</sup>*

—

Sesame & dark chocolate delice

Soft meringue, rhubarb, cream

Choux rum doughnut, Ivy House Farm cream

Neal's Yard Dairy cheese selection (£3.5 supplement)

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FOUR COURSES  
£59 PER PERSON

*Potato & rosemary bread, salted whey butter<sup>V</sup>*

—

Burrata, lemon kojo, sorrel & Gordal olive

Kohlrabi, avocado, lemon & aioli<sup>P-B</sup>

Chargrilled prawns, cucumber, labneh, mint & cumin

Confit duck raviolo, 'Nduja, cashew & radish

—

Spring pea & broad bean gnudi, lemon, fennel & asparagus

Scottish scallops, green chilli gyoza, garum, radish

—

BBQ spiced cauliflower, tarragon & coconut tzatziki, spring slaw<sup>P-B</sup>

Gloucestershire lamb rack, chickpea, harissa, watercress, crème fraîche

Sea bream, Kupros Dairy Fettle, tomato, basil

Lake District sirloin steak, braised shallot,  
peppercorn sauce (£6 supplement)

*Served with a selection of side dishes to share*

*Truffled macaroni cheese<sup>V</sup>*

*Grilled broccoli, almond butter, capers<sup>P-B</sup>*

*Garden salad<sup>P-B</sup>*

—

Peanut butter pudding, dark chocolate sorbet<sup>P-B</sup>

Marinated pineapple, passionfruit, coconut & meringue<sup>P-B</sup>

Caramelised white chocolate mousse, tonka, espresso

Neal's Yard Dairy cheese selection (£3.5 supplement)

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SEVEN COURSES  
£75 PER PERSON

Summer pea soup, ricotta, black olive <sup>P-B</sup>

—

Burrata, lemon koji, sorrel & Gordal olive

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Scottish scallops, green chilli gyoza, garum, radish

—

Gloucestershire lamb rack chickpea, harissa,  
watercress, crème fraîche

—

Neal's Yard Dairy cheese selection

—

Marinated pineapple, passion fruit, coconut & meringue

—

Salted caramel & praline chocolate tart

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