



**THE WELLS**  
Sample Menu

Lunch served until 3pm (Mon – Fri) 4pm (Sat – Sun)

Dinner served until 10pm (Mon - Sat) 9.30pm (Sun)

**FIRST COURSES**

chilled cucumber soup (v)	£6.50
heritage tomato salad with rocket, buffalo mozzarella, basil and balsamic reduction	£9.85
beetroot, goat's cheese, tomato and pecan salad with pomegranate molasses	£8.50
sticky barbecue shortrib with sweet chilli and bok choi	£9.25
smoked salmon, spinach, dill, poached egg with potato, horseradish and shallot rosti	£8.50
ham hock & ratte potato salad with garden peas spring onion, mustard dressing & poached egg	£8.50
chicken liver parfait with caper berries, cornichons & toasted sourdough	£6.50

**MAIN COURSES**

goat's cheese grilled red peppers stuffed with mushroom risotto on tomato sauce & spinach (v)	£13.50
fillet of seabass with sautéed potatoes greens, samphire, white anchovy & a romesco style sauce	£17.50
cumberland sausages with mash potato and onion gravy	£9.95
corn-fed chicken supreme, mash, mushrooms spinach and a lemon thyme chicken jus	£16.50
confit duck leg, turnip puree, vegetable dauphinoise and a green peppercorn sauce	£15.75
beef fillet chateaubriand for two with chips, shallot garlic fine beans, watercress horseradish crème fraiche and red wine jus	£55.00

**SIDE DISHES**

mixed leaf salad	£3.00
broccoli	£4.00
fine beans	£4.00
mashed potato	£3.00
chips & mayonnaise/tomato sauce	£3.00

**FROM THE GRILL**

28 day dry aged rib eye with chips, watercress, tarragon and shallot butter	£20.75
28-day aged bavette steak with fine chips, sauce diable and aioli	£16.75
scotch angus burger served with slaw, gherkins, chips and salad (with cheddar add 50p, gorgonzola add £1.50 smoked bacon add 85p)	£10.95

**TONIGHT'S DINNER SPECIALS**

Wagyu burger served with slaw, gherkins, chips and salad (with cheddar add 50p, gorgonzola add £1.50 smoked bacon add 85p)	£14.50
grilled yellow fin tuna steak, avocado, chilli, lime coriander, red onion, tomato and rocket salad	£21.50

**PUDDINGS**

dark chocolate pot with clotted cream and cantuccini biscuits	£6.50
passionfruit pavlova with mango cream	£5.50
strawberries and cream pavlova	£5.50
chocolate fondant with vanilla ice cream and pecan praline	£6.00
sticky toffee pudding with vanilla ice cream	£5.50
rhubarb and Bramley apple crumble with vanilla ice cream	£5.50
vanilla crème brulee	£5.50
fresh fruit salad	£5.50
a selection of cheeses	£8.00
mixed sorbets: a selection of mango, lemon and strawberry	£6.50

**BAR SNACKS**

mixed nuts	£2.80	chili crackers	£2.00	mixed or green olives	£3.00
cashews	£2.80	salted peanuts	£2.00	Farmfields hand cooked crisps	£1.30
pistachios	£2.75	salted almonds	£2.90	freshly baked bread, olive oil & balsamic	£1.50



Organic dog food (dry) Small Bowl £1.50 Large Bowl £3.00

We would like you to enjoy your hamburger just the way you like it, however the food standards agency has asked us to point out the risks of foodborne illness eating rare or medium rare- cooked hamburgers especially in younger guests

For allergen information please speak to a member of staff

An optional 12.5% service charge will be added to your bill, all of which is divided between every member of staff