



THE WELLS

Wednesday 6th December

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

Dinner served from 6pm until 10pm (Mon - Sat) 9.30pm (Sun)

FIRST COURSES

leek and potato soup with chives (v)	£6.50
fig, roquefort, endive, rocket and pistachio salad	£8.50
beetroot, goat's cheese, tomato and pecan salad with pomegranate molasses	£8.50
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
mini short rib beef Bourguignon with celeriac puree, mushrooms, baby onion and bacon	£9.50

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



The Wells is proud to support Street Smart campaign helping the homeless this Christmas. A £1 discretionary donation will be added to your bill and donated to the charity.

If you would rather not participate, please do tell your server.

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

grilled lamb cushion steak with minted new potatoes, peas and a rosemary jus	£16.50
grilled rump steak with watercress, fine chips & green peppercorn sauce	£17.50
John Dory, fennel, potato puree and fennel and parsley beurre blanc	£19.50
35 day aged sirloin steak with chips, watercress & tarragon, shallot butter	£21.50

PUDDINGS

dark chocolate pot with clotted cream and cantuccini biscuits	£6.50
strawberries and cream pavlova	£5.50
passionfruit pavlova with mango cream	£5.50
sticky toffee pudding with vanilla ice cream	£5.50
chocolate fondant with vanilla ice cream and pecan praline	£6.00
Bramley apple and blackberry 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: (3 scoops) a selection of pineapple, apple, raspberry	£6.50

BAR SNACKS

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



Organic dog food (dry) Small £1.50 Large £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