

## Sample Menu

Our kitchen is open Noon – 3pm / 6 – 10pm Monday to Friday & Noon – 4pm / 7 – 10pm Weekends (9.30pm Sun)

### FIRST COURSES

onion & potato soup with garlic & chives (Vegan)	£7.50
granny smith apple, roquefort, endive and walnut salad (n)	£8.50
beetroot, mozzarella, cherry tomato, baby gem, walnut and basil salad with balsamic dressing (n)	£9.50
smoked salmon, spinach, dill, poached egg with potato, horseradish and shallot rosti	£9.50
ham hock & ratte potato salad with garden peas spring onion, mustard dressing & poached egg	£8.50
chicken liver parfait, with caper berries, cornichons & toasted bread	£7.25
pigeon breast, parsnip cake, greens and morello cherry	£10.50

### FROM THE GRILL

28 day dry aged rib eye steak with chips, watercress, tarragon & shallot butter	£25.00
28 day aged bavette steak with fine chips, sauce diable and aioli	£17.75
scotch angus burger served with slaw, gherkins, chips and salad (with cheddar add 50p, gorgonzola add £1.50 smoked bacon add 85p)	£11.95
lamb burger with tzatziki & harissa served with slaw, gherkins, chips and salad	£10.95

### MAIN COURSES

goat's cheese grilled red peppers stuffed with mushroom risotto on tomato sauce & spinach (v)	£13.75
fillet of seabass with sautéed potatoes, greens, samphire, white anchovy & a romesco style sauce (n)	£18.50
cumberland sausages with mash potato and onion gravy	£11.95
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	£16.75
beef fillet chateaubriand for two with chips, shallot garlic fine beans, watercress, horseradish crème fraiche and red wine jus	£59.00

### TODAY'S LUNCH SPECIALS

panfried cod with Jerusalem artichoke, curried cauliflower puree, curly kale & chilli	£18.75
portobello mushroom, red pepper & smoked cheese burger served with slaw, gherkins, chips and salad (v) (vegan option available)	£12.50

### PUDDINGS

dark chocolate pot with clotted cream and cantuccini biscuits (n)	£7.00
passionfruit pavlova with mango cream	£7.00
strawberries and cream pavlova	£7.00
sticky toffee pudding with vanilla ice cream	£7.00
apple and rhubarb crumble with vanilla ice cream	£7.00
chocolate fondant with vanilla ice cream and pecan praline (n)	£7.00
vanilla crème brulee	£7.00
fresh fruit salad	£7.50
a selection of cheeses	£8.50
mixed sorbets: (3 scoops) a selection of apple, blackcurrant, lemon	£7.00

### SIDE DISHES

mixed leaf salad	£3.50
broccoli	£4.50
fine beans	£4.50
mashed potato	£3.50
chips & mayonnaise/tomato sauce	£3.50

### 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	Kents hand cooked crisps	£1.30

**Lilys Kitchen** Organic dog food (dry) Small £1.50 Large £3.00  
All proceeds from our sales of dog food will be donated to our chosen charity  
**Street Vet** supporting London' homeless community's companions



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.

The Wells Wifi: wells-999