THE WELLS

Sample Menu

FIRST COURSE

Creamy carrot soup with coriander(V)	£9.00
Baked Goat's cheese with roasted beetroot, herb salad and balsamic reduction	£10.50
Smoked salmon with pickled cucumber, horseradish & shallot cream and toasted bread	£11.50
Smoked mackerel terrine with horseradish crème fraiche, baby mixed leaf and toasted bread	£11.00
Heritage tomato salad, basil, olive oil, buffalo mozzarella & balsamic	£12.50
Pan-fried Scottish Scallops with curried cauliflower puree, pomegranate & grape	£15.50

MAIN COURSE

Miso aubergine with kale, tomato, spring onion and teriyaki sauce (V)	£18.50
Roasted butternut squash, aubergine & tahini puree, greens, herb oil and artichoke crisps (V)	£17.50
Fillet of Seabass with courgette tagliatelle, greens, olives, fennel and tomato vinaigrette	£22.50
Cumberland sausages with mash potato and onion gravy	£18.50
Corn fed chicken breast with mash, roasted chestnut mushroom, spinach, pancetta and tarragon supreme sauce	£23.50

SIDE DISHES

garden salad	£4.50
broccoli	£4.50
fine beans	£4.50
mashed potato	£4.50
chips/ fries & mayonnaise/tomato sauce	£5.00

FROM THE GRILL

28 day aged bavette steak with fine chips, watercress, sauce diable and aioli	£25.00
10oz Aged ribeye steak with chips, watercress, tarragon & shallot butter	£35.00
Scotch angus burger with slaw, gherkins, chips and salad (with cheddar add 50p, gorgonzola add £1.50, smoked bacon add 85p)	£16.50
Wells veggie burger with coleslaw, rocket, gherkins, beetroot chutney, sesame bun, sliced tomato & fat chips (V) (N)	£14.50

TONIGHT'S DINNER SPECIALS

Boston Rib for two with fine chips, shallot garlic fine beans, watercress, horseradish, crème fraiche and red wine jus	£90.00
Porterhouse steak for two with fine chips, shallot garlic fine beans, watercress, horseradish, crème fraiche and red wine jus	£100.00

PUDDINGS

Cherry and apple crumble with vanilla ice cream	£9.00
Chocolate fondant with rum & rasin ice cream and pecan praline (N)	£9.00
Sticky toffee pudding with vanilla ice cream	£9.00
Strawberries and cream pavlova	£9.00
Banoffee pie	£8.50
Fresh fruit salad	£9.00
Selection of cheeses	£12.50
Mixed sorbets: a selection of mango, lemon and blackcurrant (3 scoops)	£9.00

BAR SNACKS

Breads and oils	£4.50	green olives	£5.50
mixed nuts	£4.75	mixed olives	£5.50
pistachios	£5.00	salted almonds	£4.50
chili crackers	£3.50	savoursmith crisps	£2.00

LILY'S KITCHEN PROPER PET FOOD

Lily's 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*

Our Kitchen is open Noon – 3.00pm / 6.00pm – 10pm Monday to Friday & Noon – 4.00pm / 7.00pm – 10pm Weekends (Sunday 9.30pm)

THE WELLS WIFI: wells-999

For allergen information please speak to a member of staff (V)-vegetarian (N)-contains nuts as ingredient

An optional 12.5% service charge will be added to your bill, all of which 100% is divided between every member of staff