THE WELLS

Sample Menu November

FIRST COURSE

Tomato soup with garlic and basil (VG)	£9.00
Baked Goat's cheese with roasted beetroot, herb salad and balsamic reduction (V)	£10.50
Smoked salmon with pickled cucumber, horseradish & shallot cream and toasted bread	£11.50
Pear, Roquefort, endive, rocket, chives and pecan salad (V, N) (GF)	£10.50
Pickled roasted heritage carrots with feta, orange segments, pumpkin seeds, chilli dressing and coriander	£10.50
Lamb & coriander Scotch egg, lime aioli and pickled fennel salad	£12.50

MAIN COURSE

Miso aubergine with kale, tomato, spring onion and teriyaki sauce (V)	£18.50
Fillet of Seabass with courgette tagliatelle, greens, olives, fennel and tomato vinaigrette (GF)	£22.50
Cumberland sausages with mash potato and onion gravy	£18.50
Corn fed chicken breast with mash, spimach, pancetta, roasted chestnut mushroom and tarragon supreme sauce (GF)	£24.50
681g Boston Rib for two with fine chips, shallot garlic fine beans, watercress, horseradish crème fraiche and red wine jus	£100.00

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 (GF)	£25.00
10oz Aged Rib Eye steak with chips, watercress, tarragon & shallot butter (GF)	£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, sesame bun, sliced tomato, green tomato chutney & fat chips (V) (N)	£14.50

TONIGHTS SPECIALS

Jerk chicken with coleslaw and French fries	£18.50
Linguine with basil pesto and garlic	£13.50
Southwest PGI Noisette of lamb for two with dauphinoise potato, fresh minted peas, beans, red wine jus and mint sauce	£48.50

PUDDINGS

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

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