



## Nibbles

<b>Mixed Olives</b> A selection of marinated olives	6.00
<b>Smoked Almonds</b> Lightly smoked almonds	6.00
<b>Bread Basket</b> Warm spelt & beetroot ciabatta with rustic sourdough	5.00

## Starters

<b>Prawn Cocktail (£4.00)</b> Classic Marie Rose sauce, brown bread & butter	10.00
<b>Cauliflower Bites (V)</b> Served with hot honey & sesame seeds	8.00
<b>Crisp Breaded Brie (V)</b> With cucumber salad & Thai sweet chilli	8.00
<b>White Onion, Cheddar &amp; Potato Soup (V)</b> Served with buttered crumpets	8.00
<b>Hummus &amp; Spiced Chickpeas (VE)</b> Topped with zhoug & served with toasted pitta	9.00
<b>Chicken Liver Parfait</b> With red onion marmalade & toasted sourdough	9.00
<b>Marinated Beetroot &amp; Goats Cheese (V)(GF)</b> With whipped goats cheese & toasted hazelnuts	9.95

For guests on a Dinner, Bed and Breakfast package, please note that any items marked with a gold supplement cost will incur an additional charge.

V - Vegetarian | VE - Vegan | VEA - Vegan Available | GF - Gluten Free | GFA - Gluten Free Available | DF - Dairy Free

Adults need around 2000 kcal a day. Menu is subject to availability. All prices include VAT at the current rate.

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask a member of the team. A discretionary 10% service charge will be added to your bill.

## Mains

<b>8oz Ribeye Steak (GF) (£15.00)</b> With chunky chips, mushroom, grilled tomato, rocket & peppercorn sauce	32.00
<b>Rigatoni Bolognese</b> Slow-braised beef ragu topped with parmesan	20.00
<b>Caesar Salad</b> With baby gem, pancetta, parmesan & croutons → Add Chicken Breast → Add Salmon	14.50 5.00 7.00
<b>Thai Green Chicken</b> Pan-roasted chicken with curry sauce, basmati wild rice & pak choi	19.00
<b>Pan-Roasted Salmon</b> With tomato & coconut lentils, honey raita, pomegranate & almonds	22.00
<b>Slow-Cooked Pork Belly (GF)</b> With potato gratin, greens & Madeira jus	22.00
<b>Roasted Sea Bass</b> With parsley, cannellini beans, fennel, chorizo & vadouvan oil	24.00
<b>Wild Mushroom Tagliatelle (V)(VEA)</b> With shallots, truffle oil & Italian cheese	19.00
<b>Risotto Bianco (V)(VEA)(GF)</b> With asparagus, peas, peanut pesto & Italian cheese → Add Chicken Breast → Add Salmon	19.00 5.00 7.00

## Sides

<b>Buttered Seasonal Vegetables</b>	6.00
<b>House Fries</b>	6.00
<b>Classic Caesar Salad</b>	6.00
<b>Haloumi Fries (GF)</b> With chilli, spring onion & honey dressing	8.00
<b>Dressed Leaves</b>	5.00
<b>Garlic Bread</b>	6.00

## Desserts

<b>Local Cheese Selection (£5.00)</b> Three cheeses with chutney & water biscuits	11.50
<b>Lemon Tart (V)</b> Served with raspberry sorbet	8.00
<b>Chocolate &amp; Orange Tart (VE)(GF)</b> Chocolate tart with orange	8.00
<b>Ice Cream Or Sorbet (V)(GF)</b> Three scoops of your choice. Please ask your server for our selection	8.00
<b>Sticky Toffee Pudding (V)(GFA)</b> With butterscotch sauce & custard or ice cream	9.00
<b>Apple Pie (V)</b> With cider & nutmeg custard	9.00



## The History of The Trevelyan Restaurant

The Trevelyan Restaurant Takes Its Name From The Distinguished Family Who Once Called The Welcombe Home. Built In 1866 By Mark Philips, A Manchester Cotton Magnate, The Grand House Was Later Inherited By His Granddaughter Caroline, Who Married Sir George Otto Trevelyan. Their Son, The Renowned Historian George Macaulay Trevelyan, Was Born Here In 1876. The Family's Legacy Of Intellect, Public Service, And Storytelling Lives On Today, Inspiring The Elegant Setting And Timeless Hospitality Of Our Restaurant.



THE  
*Trevelyan*  
RESTAURANT