



THE WELLS
Sample menu

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

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

FIRST COURSES

Butternut & nutmeg soup (v)	£6.50
red wine poached pear, goats cheese, rocket, pistachio, pomegranate and prosciutto salad	£8.50
parmesan polenta cake with mushrooms chives, and a poached egg	£7.85
beetroot, roquefort, pecan, endive and balsamic reduction salad (v)	£8.50
sticky barbecue shortrib with sweet chilli and bok choy	£8.50
smoked salmon, spinach, dill, poached egg with potato, horseradish and shallot rosti	£8.50
chicken liver parfait with salad leaves, caper berries, cornichons & toasted sourdough	£6.50

MAIN COURSES

spicy stuffed aubergine with roquefort cheese & walnut topping (v)	£12.50
natural smoked haddock, champ potato, poached egg, chives and mustard beurre blanc	£16.50
fillet of seabass, courgette puree, salsify, greens, samphire, basil & parsley beurre blanc	£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	£55.00

SIDE DISHES

mixed leaf salad	£3.00
fine beans	£4.00
broccoli	£3.00
mashed potato	£3.00
chips & mayonnaise/tomato sauce	£3.00

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 hamburger with slaw, gherkins, chips and salad (with cheddar add 50p, gorgonzola add £1.50 smoked bacon add 85p)	£10.95

TODAY'S LUNCH SPECIALS

whole roast squab (posh French pigeon), with pancetta, shallots, fine beans, truffled mash and sour cherry jus	£20.50
dutch calves liver, lentils, pomme puree, madeira & onion jus	£16.50
pumpkin, aubergine and courgette bake with spinach, roasted cherry vine tomatoes and parmesan	£13.50

PUDDINGS

dark chocolate pot with clotted cream and cantuccini biscuits	£6.50
passionfruit pavlova with mango cream	£5.50
strawberries and cream pavlova	£5.50
chocolate fondant with vanilla ice cream and pecan praline	£6.00
sticky toffee pudding with vanilla ice cream	£5.50
apple & morello cherry 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: a selection of green apple, strawberry and mango	£6.50

BAR SNACKS

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



Organic dog food (dry) Small Bowl £1.50 Large Bowl £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