



JANUARY

2026

JANUARY SPECIAL OFFER

1 COURSE £15 | 2 COURSES £20

MAIN COURSE

BEER BATTERED CORNISH FISH,
CHIPS, MINTED CRUSHED PEAS
& TARTAR SAUCE (GF|DFO)

WINTER ORZO RISOTTO,
ROASTED ROOT VEGETABLES,
PARMESAN & SALSA VERDE (VGO)

CHICKEN SHNITZEL W/
FRIED EGG, CAPERS & ANCHOVIES,
APPLE, WALNUT & CHICORY SLAW

WHOLE TIGER PRAWNS,
IN GARLIC & CHILLI OIL W/
TOasted FOCACCIA, CHIPS & AIOLI
(GFO)

DESSERT

LEMON POSSET,
HOME MADE SHORTBREAD

VEGAN CHOCOLATE BROWNIE,
RASPBERRY SORBET

WINE SPECIAL

ENJOY A 175ML GLASS
OF HOUSE WHITE OR RED WINE
FOR JUST £5

STARTERS + SMALL PLATES

MIXED OLIVES (VG|GF) 5

WARM FOCACCIA BREADS,
MEDITERRANEAN STYLE DIPPING OIL (VG) 8.5

SALT & PEPPER SQUID,
FRESH LOCAL LEAVES & AIOLI DIP (DFO) 9.5

KOREAN FRIED CAULIFLOWER,
CASHEW CREAM, KIMCHI, SWEET SOY & CHILLI DRESSING
(VG|GF) 12.95

MAIN COURSE

BREVET STEAK W/
CHIMICHURRI, CHIPS, PARMESAN & ROCKET SALAD (GF) 23.5

MOULES MARINIÈRE,
STEAMED LOCAL MUSSELS IN GARLIC, SHALLOTS, WHITE WINE,
CREAM & PARSLEY. SERVED W/ TOASTED FOCACCIA (GFO) 24

NOURISH SALAD BOWL,
QUINOA SALAD W/ ROASTED WINTER VEGETABLES,
POMEGRANATE PEARLS, BURNT CORN, PICKLED SHALLOTS &
CRISPY TOFU (GF|VG) 18.5

SIDES

HOUSE MIXED SALAD (GF|VG) 6

CHIPS WITH TRUFFLE OIL, PARMESAN & AIOLI (GF|V) 6.95

SEASONAL GREENS SAUTÉED IN GARLIC & LEMON OIL (VG) 6.8

CHIPS & AIOLI (GF|VGO) 5.5

DESSERTS

AFFOGATTO,
ROSKILLYS VANILLA ICE CREAM, DOUBLE ESPRESSO &
HOMEMADE SHORTBREAD (GFO) 8.95 **ADD AMARETTO** 4

BASQUE CHEESECAKE, ROASTED PLUMS 8.95

KEY; V = VEGETARIAN, VG = VEGAN, GF = GLUTEN FREE, DF = DAIRY FREE, GFO = GLUTEN FREE OPTION AVAILABLE, DFO = DAIRY FREE OPTION AVAILABLE,
VGO = VEGAN OPTION AVAILABLE. PLEASE ADVISE US WHEN YOU ORDER IF YOU HAVE ANY DIETARY REQUIREMENTS.

TREMENHEERE KITCHEN DOES NOT OPERATE IN AN ALLERGEN-FREE ENVIRONMENT. WE HAVE PRECAUTIONS IN PLACE TO ENSURE WE AVOID AS MUCH CROSS-

CONTAMINATION AS WE CAN, HOWEVER WE CAN'T 100% GUARANTEE DUE TO OUR SUPPLIERS AND THE ENVIRONMENT THEIR PRODUCE IS MADE IN.