LUNCH SERVED 12-3PM

DECEMBER 2025



MIXED OLIVES

(VG | GF) 5

BLACK TREACLE CURED SALMON,

FENNEL, APPLE & PICKLED CUCUMBER,
HORSERADISH CREAM & BLACK RYE BREAD

(GFO) 14

STARTERS + SMALL PLATES

THAI SPICED VEGETABLE & TOFU SKEWER,

W/ LEMONGRASS & GINGER,

GLASS NOODLE, SPRING ONION & CHILLI SALAD,
SOY & SESAME DRESSING (VG GFO)

WARM FOCACCIA BREADS,

11.5

MEDITERRANEAN STYLE DIPPING OIL

ROASTED BUTTERNUT SQUASH SOUP,

ZATAAR SPICED YOGHURT,
TOASTED PUMPKIN SEEDS
(VG GFO) 11.5

(VG) 8.5

BRAISED BEEF & BEER SCRUMPETS,

CELERIAC & WHOLEGRAIN MUSTARD REMOULADE,

SALSA VERDE (DF) 12

MAIN COURSE

MASSAMAN SEAFOOD CURRY,

COD, PRAWNS, SALMON & MUSSELS

IN A WARM & AROMATIC CURRY SAUCE W/

COCONUT RICE & ONION BHAJI

(GF DF N) 23

POTATO & BLUE CHEESE GNOCCHI,

ROASTED PUMPKIN, SPINACH, BEURRE NOISETTE,
SHAVED PARMESAN & CRISPY KALE
(V) 18.95

BEER BATTERED CORNISH FISH,

KOFFMAN CHIPS, MINTED CRUSHED PEAS,

LEMON & TARTAR SAUCE

CRISPY BUTTERMILK TURKEY BURGER,

SMOKED BACON, BRIE & CRANBERRY JAM,
RANCH DRESSING, WINTER SLAW & FRIES
19.5

(GF DFO) 20

THAI SPICED VEGETABLE & TOFU SKEWER,

W/ LEMONGRASS & GINGER,

glass noodle, spring onion & Chilli Salad, soy & sesame dressing (Vg \mid gfo)

18.5

SIDES

SEASONAL GREENS,

SAUTÉED IN GARLIC & LEMON OIL (VG) 6.8 CHIPS & AIOLI
(GF | VGO) 5.5

HOUSE MIXED SALAD

(GF | VG) 6

CHIPS WITH TRUFFLE OIL,

PARMESAN & AIOLI

(GF|V) 7

DESSERTS

DARK CHOCOLATE MOUSSE,

TORCHED CLEMENTINES, PISTACHIO PRALINE (GF | N) 9.5

LEMON MERINGUE PIE,

LEMON CURD, FRESH BERRIES 8.95

OAT & COCONUT MILK RICE PUDDING,

STEAMED CHRISTMAS PUDDING,

DRUNKEN FRUITS, STEM GINGER & RUM SYRUP (GF VG) 8.95

RHODDA'S CLOTTED CREAM, BRANDY SAUCE (VGO N) 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. Nfo- nut free 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 crosscontamination as we can, however we can't 100% guarantee due to our suppliers and the environment their produce is made in.