



SEVERN & WYE

THE RESTAURANT

MARCH 2025

NIBBLES

Tempura gherkins, sriracha mayonnaise (v)	4.50
Nocellara & gordal olives (v)	4.50
Severn & Wye puffed salmon skins, vinegar powder	5.00
Severn & Wye smoked cods roe taramasalata	5.00
Focaccia with olive oil and balsamic vinegar (v)	4.50
Focaccia with confit tomatoes, black garlic, roasted red onions, rocket (v)	8.00

SMALL PLATES

Cornish crab, baby gem lettuce, tomatoes, cucumbers	12.00
Salt and pepper crispy squid, lemon and chive mayonnaise	10.75
Ballotine of chicken, duck and pigeon, celeriac, Granny Smiths, toasted sourdough	11:50
Cured Scottish loch-reared trout, blood orange gin, sweet and sour peppers	11.50
Severn & Wye smoked mozzarella, maple glazed beetroot, walnuts, watercress (v)	9.50
Crevette tempura, gochujang mayonnaise, Asian slaw	11.00
Shetlands mussels, puttanesca tomato sauce, olives, capers, anchovies	small 10.00 / large 18.00
Seared scallops, Severn & Wye smoked eel, cashew nut blanco, grapes, trout roe	12.00

LARGE PLATES

Whole fish served on the bone with accompaniments of the season	market price
Baked halibut, spiced spinach, dates, hazelnuts, red wine sauce	32.00
Grilled Cornish lobster, linguini, cherry tomatoes, basil, bisque sauce	half 24.00/ whole 46.00
Shellfish platter - scallops, langoustines, crevettes, crabs and mussels, garlic and parsley butter	29.50
Pan-fried kanpachi, haricot beans, fennel, cauliflower	27.50
Killeen Estate salt-meadow trio of lamb, carrots, Spenwood cheese	30.00
Baked butternut squash, leeks, spinach, toasted pine nuts (v)	19.50

SIDES

Marsh samphire (v)	4.50
Tenderstem Broccoli Toasted Almond (v)	4.50
Honey and sesame glazed Chantenay carrots (v)	4.50
Triple cooked chips (v)	4.00
Truffle and Parmesan triple cooked chips (v)	5.50
Dressed mixed salad (v)	4.00

SEVERN & WYE CLASSICS

Severn & Wye mixed smoked platter
Severn & Wye smoked salmon, hot smoked fish pate, duck breast and British cheese,
homemade chutney, dressed salad leaves and bread
20.50

Kedgerie
Severn & Wye hot smoked salmon, smoked MSC haddock, tomatoes,
spinach, flaked almonds, and poached egg
21.50

Deep-fried fillet of MSC cod in a beer batter with chips, crushed peas and tartare sauce
small 17.50 / regular 20.50

Mediterranean fish soup with rouille, croutons and Gruyere cheese
23.50

COCKTAILS

Kir Royal 125ml /175ml 11.50 / 14.50

British Crème de cassis, Pierre Mignon Brut Champagne N.V.

Bloody Mary 10.00

Finlandia vodka, tomato juice, lemon juice and spices. Served tall.

Negroni 10.00

Bombay Sapphire gin, Dolin Chambery vermouth rouge, Campari. Served on the rocks.

(v) Suitable for vegetarians. MSC (Marine Stewardship Council) certified sustainable seafood. Eggs are free-range and local.
Please inform us if you have any specific dietary requirements. Allergen information is available on request.

Service is at your discretion