



SEVERN & WYE



THE RESTAURANT

SAMPLE MENU

NIBBLES

Tempura gherkin, chilli mayonnaise	3.50
Sicilian Nocerella olives (v)	3.50
Severn & Wye crispy salmon skins	3.50
Severn & Wye taramasalata, crisp bread	4.00
Rosemary focaccia with olive oil and balsamic vinegar (v)	3.25
Bread and butter (v)	1.75

SMALL PLATES

COLD

Severn & Wye smoked mackerel pate, apple jelly, soda bread	8.25
Severn & Wye VAR smoked salmon, blood orange gel, local beetroots	9.75
Salt-baked celeriac and Cotswold brie tart, almond pesto, pear, truffle dressing (v)	7.95
Confit duck leg terrine, poached figs, walnuts, endive, toasted sourdough	9.75
Rock oysters with traditional accompaniments	half dozen 16.50 / dozen 30.00

HOT

Smoked eel and potato risotto, celery, mascarpone, Parmesan	8.50
Salt and pepper crispy squid, roasted garlic mayonnaise, lemon	8.25
Mussels, Severn cider, crème fraiche, springs onions, focaccia	9.75
Crevettes (3), three cabbage slaw, chilli and ginger dressing	8.50
Josper-barbecued grilled octopus, fennel puree, watercress, radish	10.25
Scallops a la plancha, satay sauce, barbeque leeks, puffed rice	9.95

LARGE PLATES

Whole fish served on the bone, sauce Grenobloise, preserved lemon, marsh samphire	market price
Fillet of Shetlands hake, cauliflower, Alleppey sauce, green mango, chickpea crisps	24.00
Grilled Cornish lobster, miso and chive butter, marsh samphire	half 23.00/ whole 45.00
Fillet of North Atlantic halibut, crushed artichokes, hazelnuts, mushrooms	24.00
Shellfish platter - scallops, oysters, crevettes, crab and mussels, garlic and parsley butter	22.50
Fillet of Scottish salmon, carrot butter sauce, potato rosti, heritage carrots, crispy capers	22.00
Braised ox cheek, caramelised onion puree, tender stem broccoli, triple cooked chips	19.50
Crispy smoked kohlrabi, Lyonnaise onions, mashed potatoes, wilted spinach, capers (v)	14.50

SIDES

Marsh samphire (v)	3.25
Buttered seasonal vegetables (v)	3.75
Triple cooked chips (v)	3.50
Dressed mixed salad (v)	3.75

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
14.50

Kedgeree
Severn & Wye hot smoked salmon, smoked MSC haddock, tomatoes,
spinach, flaked almonds, and poached egg
15.50

Deep-fried fillet of MSC cod in a beer batter with chips, mushy peas and tartare sauce
small 11.50 / regular 14.50

Mediterranean fish soup with rouille, croutons and Gruyere cheese
17.50

(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

