

CEDAR 1905

To Begin

Nibbles

BREAD, BUTTER, OLIVE OIL... £7
GORDAL OLIVES £6
WARM SMOKED
ALMONDS £6

WOOD-ROASTED HAND-DIVED SCALLOP £26
Cucumber, dill sauce

CURED CHALK STREAM TROUT £16
Whipped cod roe and horseradish, beets

 WILD ROOM MUSHROOMS £14
Sourdough, black garlic, milk curd

COTSWOLD CHICKEN TERRINE £14
Artichoke, smoked almond pesto

 CHARRED CELERIAC £15
Coastal cheddar, apple, Wiltshire truffle

Sides

MIXED LEAF SALAD,
HOUSE DRESSING £7
FRENCH FRIES £7
GREENS, CHILLI, MINT..... £7
NEW POTATOES, OLIVE OIL,
GARDEN HERBS £7
ROASTED CAULIFLOWER,
HAZELNUT PESTO £7

Mains

PAN-FRIED GILT-HEAD BREAM £35
Mussels, pomme puree, salsa verde

NEW SEASON LAMB £38
Baby gem lettuce, broad bean, asparagus, wild garlic

 BROWN BUTTER GNOCCHI £30
Courgette, fennel, lemon dressing

 WOOD-ROASTED SAND CARROT £30
Butternut squash, almond sauce

DAYBOAT FISH SPECIAL..... £POA

9oz SIRLOIN STEAK £44
Shallot and watercress salad, red wine or bearnaise sauce



 VEGETARIAN
 VEGAN

 VEGETARIAN OPTION AVAILABLE
 VEGAN OPTION AVAILABLE