



www.redwood-restaurant.co.uk

Dinner Menu

Wednesday, 4 August – Saturday, 28 August 2010

£21.95 for 2 courses / £26.95 for 3 courses

Starters

Soy & Ginger Marinated Seared Tuna served with Couscous Salad & Wasabi Dressing

Jerk Spice Rubbed Pork Tenderloin with Fresh Tomato Salsa, Black Bean Cakes & Roasted Red Pepper Aioli
(feel free to ask for vegetarian version without the pork)

Blueberry & Nectarine Mixed Green Salad with Goat Cheese, Spiced Pecans,
Crispy Prosciutto & Bramble-Lavender Vinaigrette
(feel free to ask for vegetarian version without the prosciutto)

Starters served with Fresh Bread and Roasted Heads of Garlic in Olive Oil

Mains

Pepper & Thyme Crusted Rib-eye Steak with Miso-Mustard Sauce
served with Late Summer Vegetable Medley
(£2 supplement)

Seared Sea Bream with Orange - Ginger Sauce
served with Warm Red Rice, Quinoa, Green Bean & Pistachio Salad with Fresh Coriander

Pozole with Crispy Tortilla Strips, Crème Fraiche, Feta & Fresh Coriander (V)
(vegetarian version of a traditional Mexican stew with chillies, hominy, spices & tomatoes)

Desserts

Tropical Fruit Cheesecake with Hibiscus Flower Coulis

Chocolate, Chilli & Cinnamon Crème Caramels with Coconut Brittle

Trio of IJ Mellis Cheeses with Biscuits, Fruit & Chutney

Non-Alcoholic Beverages

Bottled Still or Sparkling Water (1 litre)	£2.50
Orange Juice, Diet Coke, Coke, Lemonade (tall glass/can)	£2.00
Coffee, Tea or Hot Chocolate <i>(Café Latte, Cappuccino, Espresso, Regular & Herbal Teas)</i>	£2.00
Extra Shot of Espresso	50p

*Discretionary 10% gratuity charge is added for parties of 6 or more.
Menus subject to change based upon product quality & availability.*

Please note we are no longer BYOW optional.