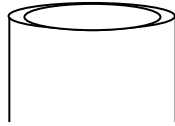


THE WELL



Sicilian green olives / Smoked almonds £4

Starters

Gazpacho, basil oil

Braised leeks, Blue Monday cheese croquettes, shallots, caper dressing

Dexter steak tartare, egg yolk

Potted rainbow trout, pickled nectarines, fennel

Mains

Rocket tortelloni, courgettes, ricotta, courgette flower

Peterhead cod, samphire, sea kale, clam cream sauce

Devonshire kid sausages, creamed polenta, roast onion gravy

Slow roast Herdwick lamb neck, split beans, peas, mint hollandaise, parmesan

Please see the blackboard for today's specials

All our fish is hand selected in the mornings at Billingsgate Market

Sides (£3.50)

Roast summer squash, curd and seeds / Spring greens, peas and beans

Minted new potatoes / Hand cut chips

Mixed leaf salad

Puddings

Sammy's banoffee pie

Lemon tart, yoghurt sorbet

Sticky toffee fondant, cornflake milk sorbet

Kentish strawberries and cream, pistachio shortbread

British cheese board, oatcakes, pear and raisin chutney (£11 or £19 for two to share)

Quickes Vintage, Cornwall (hard, cow's milk, unpasteurised)

Rosary Ash, Devon (soft, goat's milk, pasteurised)

Norbury Blue, Surry (blue, cow's milk, unpasteurised)

Set menu @ £36 per person for three courses excluding side orders and cheese

All our meat is supplied by the fantastic local St John Street butchers, Turner and George
www.turnerandgeorge.co.uk

Game dishes may contain shot

For full allergen information please ask for the manager or go to <http://www.downthewell.co.uk/index.php/food-drink/>

All prices include VAT. An optional 12.5% gratuity will be added to the final bill

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