

# Dinner @ Tried & True

Simple, seasonal dishes. Done properly

Saturday 2 May 2026

£35 per person | 3 courses

## STARTERS

Buratta, heritage tomato, basil oil, sea salt

Smoked salmon focaccia, lemon, creme fraiche, dressed leaves

## MAINS

T&T Pie Co. Pie (Steak, Chicken, Mince & Cheese or Chilli & Cheese) mash, rich gravy

Beef Stroganoff  
Slow-cooked beef, tagliatelle

Chicken Marbella  
Salty sweet classic, prunes, olives, capers, herbed potatoes

## DESSERTS

Silky Lemon Possett, shortbread crumble

Warm chocolate brownie, vanilla ice cream

Affogato  
Vanilla ice cream, espresso



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## K I D S

Chicken drumstick w/ mashed  
potatoes, greens and gravy (12)

## D R I N K S

Cocktails, wine & desserts recommended  
w/ your meal

Margarita (9)

Espresso Martini (10)

Asahi Super Dry (5.5)

Red (Syrah / Merlot) (7.5 | 29)

White (Sauvignon Blanc / Pinot Grigio)  
(7.5 | 29)

Prosecco (35)

Still | Sparkling

Tea | Coffee

optional 12.5% service will be added to your bill



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