## SURPRISE

## Sunday Menu

BLOODY MARY, vodka, tomato juice, our own blend of spices £12

COATES & SEELY ENGLISH SPARKLING WINE, BRITAGNE BRUT/ROSE, England £12/£14

BOTIVO & SODA, ROSEMARY, LEMON 0% ABV £6

Bar Snacks

BREAD & SALTED BUTTER (Av. Vg) (Av. Gf) £4.5 PROVENÇAL OLIVES (Vg) £6

Starters

GARDEN PEA & MINT VELOUTÉ, crème fraîche, pea shoots (V) (Gf) (Av. Vg) £9/£12

FILLET OF BEEF CARPACCIO, truffle mayonnaise, crispy capers, smoked tomatoes, Parmesan shavings (Gf) £13.5

SPRING SALAD, Snowdonia cheddar, broad beans, cherry tomatoes, radishes, baby gem lettuce, croutons (V) (Av. Vg) £10.5/£16

HAM HOCK AND DEVONSHIRE CHICKEN TERRINE, cornichons, tarragon, pickled onion, toasted sourdough (Av. Gf) £11

GALICIAN OCTOPUS CARPACCIO, puttanesca, radicchio, salad, toasted baguette (Av. Gf) £13.5

SMOKED HALIBUT, baby beetroot, corn salad, soft boiled egg, horseradish vinaigrette (Gf) £12.5

## Roasts

38-DAY AGED SIRLOIN OF WEST COUNTRY BEEF, horseradish cream (Av. Gf) £25

RACK OF LAMB, mint sauce (Av. Gf) £33

DEVON CHICKEN BREAST, bread sauce, thyme (Av. Gf) £22

PEARL BARLEY, RED PEPPERS & WILD MUSHROOM WELLINGTON, vegetarian gravy (Vg) £24

All roasts served with Yorkshire pudding, roast potatoes, carrots, buttered greens, parsnips, gravy (Av. Gf)

Main

CORNISH COD, globe artichoke, cauliflower, rainbow chard, Parmesan velouté (Gf) £25

Sides

FRIES, CHUNKY CHIPS (Vg) (Gf) £6

TRUFFLE & PARMESAN FRIES (Av. Vg) (Gf) £7.5

HOUSE SALAD (Vg) (Gf) £6

TENDERSTEM BROCCOLI, chilli & garlic £6

GREEN BEANS, shallots, lemon £6

V: Vegetarian Vg: Vegan Gf: Gluten free Av. Gf / Vg: Available Gluten free / Vegan please ask your server