

*The*  
**SURPRISE**

**Winter Events Menu**

**Starters**

JERUSALEM ARTICHOKE VELOUTÉ, crispy shallots, croutons, chives (Vg) (Av. Gf)  
BAKED GOAT'S CHEESE TARTLET, red onion, balsamic glaze, mixed leaf & walnut salad (V)  
WILTSHIRE HAMHOCK & CHICKEN TERRINE, pistachio, cranberry sauce, toasted sourdough (Av. Gf )  
CURED CHALK STREAM TROUT, clementine, buckwheat, trout roe, coriander, herb crostini (Gf)

**Mains**

ASHDALE RUMP OF BEEF, potato & kohlrabi gratin, cavolo nero, celeriac, truffle oil, red wine jus (Gf)  
*(served medium rare)*  
BAKED FILLET OF COD, potato & leek fondue, brown shrimps & dashi velouté (Gf)  
PAN-FRIED GNOCCHI, butternut squash, sage, kale, hazelnut butter (Av. Vg)

**Puddings**

STICKY TOFFEE PUDDING, salted caramel ice cream (V)  
VALRHONA CHOCOLATE MOUSSE, orange shortbread (V)  
APPLE & BLACKBERRY CRUMBLE, Cornish clotted cream (V)  
A SELECTION OF ICE CREAMS AND SORBETS (V) (Av. Vg)  
A SELECTION OF ENGLISH CHEESES, quince jelly, oat crisp (Gf)

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

Please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts.  
A discretionary service charge of 12.5% will be added to your bill and distributed to the team. Please ask a member of the team for more information.