

# The SURPRISE

COATES & SEELY ENGLISH SPARKLING WINE, BRITAGNE BRUT/ROSE, England £12/£14  
HOUSE MULLED WINE, cinnamon, cloves, star anise, orange £8.5

## Bar Snacks

BREAD & SALTED BUTTER (Av. Vg) (Av. Gf) £7  
PROVENÇAL OLIVES (Vg) £7  
½ PINT OF SHELL ON PRAWNS, lemon mayonnaise (Gf) £11.5  
HONEY-ROASTED COCKTAIL SAUSAGES, wholegrain mustard £9  
ROAST GARLIC & AUBERGINE HUMMUS, toasted flatbread (Vg) (Av. Gf) £9  
CRISPY COD BITES, coriander dip, lemon wedge £10  
DEVON CHICKEN & CASHEL BLUE CHEESE CROQUETTES, thyme mayonnaise £11  
CHARCUTERIE & ENGLISH CHEESES, fennel salami, King Peter ham, Cobbler Coppa, Pitchfork cheddar, Cashel blue, quince jelly, cornichons, toasted sourdough (Av. Gf) £25 (To share)

## Starters

JERUSALEM ARTICHOKE VELOUTÉ, crispy shallots, croutons, chives (Vg) (Av. Gf) £9/£11.5  
BAKED GOAT'S CHEESE TARTLET, red onion, balsamic glaze, mixed leaf & walnut salad (V) £11.5  
WILTSHIRE HAMHOCK & CHICKEN TERRINE, pistachio, cranberry sauce, toasted sourdough (Av. Gf) £12  
CREEDY CARVER DUCK GRATIN, slow roasted duck leg, smoked breast, celeriac & truffle £13  
CURED CHALK STREAM TROUT, clementine, buckwheat, trout roe, coriander, herb crostini (Av. Gf) £12.5  
LOBSTER & PRAWN COCKTAIL, Atlantic prawns, baby gem lettuce, Marie Rose sauce £13.5

## Mains

SOMERSET RUMP OF LAMB, kohlrabi & potato gratin, cavolo nero, carrot, beetroot & red wine jus £34  
DEVON CHICKEN BREAST, braised savoy cabbage, bacon crumble, celeriac, fondant potato, red wine jus (Gf) £26  
ATLANTIC HALIBUT, herb crushed new potatoes, mushroom duxelles, Swiss chard, cep velouté (Gf) £30  
STOKES MARSH FARM WILTSHIRE 8oz RIBEYE STEAK, peppercorn sauce, chunky chips, charred shallot, house salad (Gf) £37  
BUTTERNUT SQUASH GNOCCHI, sage, kale, hazelnut butter (Av. Vg) £22  
PAN-FRIED STONE BASS, black Venus rice, smoked tomatoes, St. Austell mussels, samphire, herb velouté (Av. Gf) £28  
WILTSHIRE BEEF BURGER, baby gem, tomato, caramelised onion jam, house coleslaw, fries £19.5  
*(add smoked crispy bacon, £1.75, add mature cheddar £1.75)*  
BEER BATTERED FISH & CHIPS, mushy peas, tartare sauce £21.5

## Sides

FRIES, CHUNKY CHIPS (Vg) (Gf) £6  
SWEET POTATO FRIES (Vg) (Gf) £6.5  
TRUFFLE & PARMESAN FRIES (Av. Vg) (Gf) £7.5  
HOUSE SALAD (Vg) (Gf) £6  
ROASTED WINTER ROOT VEGETABLES, heirloom carrots, beetroot, swede, sage £6  
GREEN BEANS & CONFIT SHALLOTS £6

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

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.