

The SURPRISE

Summer Events Menu

Starters

CLASSIC PRAWN COCKTAIL, Atlantic prawns, Crevettes, baby gem lettuce, Lemon & Marie Rose sauce
IBIRECO BERTOLA HAM & BLACK FIGS, whipped ricotta, mustard frill, balsamic dressing (Av. Gf)
PUGLIAN BURRATA & HERITAGE TOMATO SALAD, Kalamata olives, homemade basil pesto, focaccia croutons, sherry dressing (V)

Mains

DEVONSHIRE CHICKEN BREAST, crispy rosemary polenta, artichoke, courgette, romesco sauce (Gf)
PEA & SHALLOT TORTELLONI, basil, courgette, baby mozzarella, red pesto, toasted pinenuts (V) (Av. Vg)
CORNISH PAN-FRIED COD, broad bean & pea fricassee, new potatoes, lemon & herb beurre blanc

Pudding

STICKY TOFFEE PUDDING, salted caramel ice cream (V)
A SELECTION OF ICE CREAMS AND SORBETS (Gf) (V) (Av. Vg)
DARK CHOCOLATE & RASPBERRY TART, Chantilly cream, Raspberries (V)
ENGLISH CHEESEBOARD, Pitchfork cheddar, Cashel blue, Trufflyn, quince jelly, Artisan crackers, grapes (V)
(Av. Gf)

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.