

The SURPRISE

Autumn Events Menu

Starters

PARSNIP VELOUTÉ, truffle oil, chives, root vegetable crisps (v) (Av. Vg) (Av. Gf)
CURED SEA TROUT, fennel, apple, dill, lemon crème fraîche, trout roe, music bread (Av. Gf)
CHICKEN LIVER PARFAIT, toasted sourdough, mixed leaf salad, plum chutney (Av. Gf)

Mains

DEVONSHIRE CHICKEN BREAST, truffle mash, kale, forest mushrooms, bacon jus (Gf) (*available without bacon jus*)
PUMPKIN TORTELLONI, sage butter, walnuts, cavolo nero, goats' cheese (V) (Av. Vg)
HERB-CRUSTED COD, wilted spinach, new potatoes, capers, house-dried tomatoes, Parmesan cream

Puddings

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