# SURPRISE

SURPRISE PICANTE, tequila Blanco, lime, Jabanero syrup, Tajin salt, cucumber £13.5 COATES & SEELY ENGLISH SPARKLING WINE, BRITAGNE BRUT/ROSE, Hampshire £12/£14

## Bar Snacks

BREAD & SALTED BUTTER (Av. Vg) (Av. Gf) £7
PUTANESCA OLIVES (Vg) £7
WILTSHIRE COCKTAIL SAUSAGES, mustard & honey dip £9
CORNISH COD BITES, lemon mayonnaise £11
SEAFOOD CROQUETTES, saffron aioli £11

## Starters

PARSNIP VELOUTÉ, truffle oil, chives, root vegetable crisps (V) (Gf) £9.5/£12.5

FOREST MUSHROOM & CRISPY SERRANO HAM, toasted brioche (Av. V) £12.5/£19.5

CURED SEA TROUT, fennel, apple, dill, lemon crème fraîche, trout roe, music bread (Av. Gf) £12

CHICKEN LIVER PARFAIT, toasted sourdough, mixed leaf salad, plum chutney (Av. Gf) £12.5

CHICORY & BEETROOT SALAD, walnuts, blue cheese crumble, sherry vinaigrette (V. Gf) £11

SMOKED HADDOCK & MUSSELS GRATIN, toasted sourdough, dill, lemon, £12

#### Roasts

35 DAY DRY AGED STRIPLOIN OF LYONS HILL FARM "Aurox" HEREFORD BEEF, horseradish cream (Av. Gf) £29.5

SOMERSET MEADOW LEG OF LAMB, mint sauce (Av. GF) £25.5

ROSEMARY ROASTED DEVONSHIRE CHICKEN SUPREME, bread sauce (Av. Gf) £24.5

BUTTERNUT SQUASH & WILD MUSHROOM WELLINGTON, vegetarian gravy (Vg) £22

All roasts served with Yorkshire pudding, roast potatoes, honey glazed carrots & parsnips, sprouts, braised red cabbage, gravy (Av. Gf)

A selection of all our roasts Beef, Chicken & Lamb £75 (for two to share)

Served with Yorkshire pudding, roast potatoes, honey glazed carrots & parsnips, cauliflower cheese, green beans, braised red cabbage, gravy

(Av. Gf)

STOKE MARSH FARM WILTSHIRE 35 DAY DRY-AGED BEEF CHATEAUBRIAND £95 (for two to share)

Served with Yorkshire pudding, roast potatoes, honey glazed carrots & parsnips, cauliflower cheese, green beans, braised red cabbage, peppercorn sauce & bearnaise sauce

## Main

HERB-CRUSTED CORNISH COD, wilted spinach, new potatoes, capers, house-dried tomatoes, Parmesan cream £26.5 WINTER BRAISED CAULIFLOWER, roast carrots, roast parsnips, kale, bulgur wheat, dukkah & harissa dressing £20 PUMPKIN TORTELLONI, sage butter, walnuts, cavolo nero, goat's cheese (V) (Av. Vg) £22

# Sides

THREE CHEESE & BREADCRUMBED CAULIFLOWER CHEESE (V) £7
BUTTERY GREEN BEANS £7
FRIES, CHUNKY CHIPS (Vg) £6
SWEET POTATO FRIES (Vg) £6.5
TRUFFLE & PARMESAN FRIES (Vg) £7.5
AUTUMN SALAD (Vg) (Gf) £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.