

The SURPRISE

Winter Events Menu

Starters

JERUSALEM ARTICHOKE VELOUTÉ, chive & truffle oil, root vegetable crisps, toasted sourdough (V) (Av. Vg) (Av. Gf)

ASHDALE BEEF CARPACCIO, radicchio, crispy capers, tomato & smoked paprika dressing (Av. Gf)

LOBSTER & PRAWN COCKTAIL, Atlantic prawns, crevettes, Cornish Lobster, baby gem lettuce, marie rose sauce (Gf)

Mains

DEVONSHIRE CHICKEN BREAST, truffle mash, kale, forest mushrooms, bacon jus (Gf) *(available without bacon jus)*

HERB CRUSTED BAKED COD, sautéed new potatoes, wilted spinach, samphire, mussel beurre blanc (Gf)

FOREST MUSHROOM GNOCCHI, cep velouté, kale, Parmesan (V) (Av. Vg)

Puddings

STICKY TOFFEE PUDDING, salted caramel ice cream (V)

CHOCOLATE MOUSSE, orange shortbread (Gf) (V)

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.