

# *The* SURPRISE

SURPRISE SIGNATURE MARTINI, London No3 Gin, Noilly Prat, Lemon/Olive Oil – SERVED ICE COLD £15

SURPRISE PICANTE, Tequilieno Blanco, Triple Sec, Lime, Habanero £13.5

COATES & SEELY ENGLISH SPARKLING WINE, BRITAGNE BRUT/ROSE, England £13/£14

## Bar Snacks

BREAD & SALTED BUTTER (Av. Vg) (Av. Gf) £7

PUTANESCA OLIVES (Vg) £7

HALF PINT OF PRAWNS, lemon mayonnaise (Gf) £12

WILTSHIRE COCKTAIL SAUSAGES, mustard & honey dip £9

BEETROOT HUMMUS, toasted flatbread (Vg) (Av. Gf) £9

SALT COD FRITTERS, rose harissa & lemon dip £12

## To Share

ROSEMARY BAKED CAMEMBERT TO SHARE, toasted sourdough, onion marmalade, mixed leaf salad (Av. Gf) £20

CHARCUTERIE & ENGLISH CHEESES, fennel salami, King Peter ham, Cobbler Coppa, Pitchfork cheddar, Cashel blue, onion marmalade, cornichons, toasted sourdough (Av. Gf) £25

## Starters

GRUYERE-CRUSTED ONION SOUP, toasted rarebit baguette (V) (Av. Gf) £10.5/14.5

CREEDY CARVER DUCK RILLETTES, caramelised shallots, plum chutney, cornichons £13.5

CLASSIC PRAWN COCKTAIL, Atlantic prawns, crevettes, baby gem lettuce, lemon & Marie rose sauce £13.5

WILTSHIRE HAMHOCK TERRINE, homemade piccalilli, lamb's lettuce, toasted sourdough (Gf) £12.5

SHALLOT TARTE TATIN, baby beetroot, fig marmalade, goat's cheese, balsamic reduction, lemon balm (V) £12.5

BRIXHAM HAND DIVED SCALLOP, crushed butter beans, crispy Ibérico ham, chive & lemon oil, sea kale £10

## Mains

TWO BONE RACK OF SOMERSET LAMB, potato Sarladaises, kale, carrots, lamb & rosemary jus (Av. Gf) £35

CHICKEN À LA NORMANDE, sautéed potatoes, King oyster mushroom, pancetta, savoy cabbage (available without the pancetta) £26.5

PAN-FRIED GNOCCHI, San Marzano tomato sauce, purple sprouting broccoli, braised spring onions, pesto, pinenuts, Parmesan (V) (Av. Vg) £21

STOKES MARSH FARM WILTSHIRE 8oz RIBEYE STEAK, peppercorn sauce, chunky chips, charred shallot, house salad (Gf) £40

SEAWEED & CORN CRUSTED CORNISH COD, braised Castelfranco, vitelotte potatoes, garlic & paprika sauce (Gf) £27.5

PAN-FRIED MONKFISH, Charred baby leeks, confit pink fur potatoes, braised celeriac, mustard & dill meuniere sauce (Gf) £32

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) £6

SWEET POTATO FRIES (Vg) £6.5

TRUFFLE & PARMESAN FRIES (Vg) £7.5

HOUSE SALAD (Vg) (Gf) £6

GREEN BEANS (V) (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.