

The SURPRISE

Winter Events Menu

Starters

RED LENTIL & SPRING GREENS SOUP, smoked tomatoes, fennel seeds, toasted sourdough (VG) (Av. Gf)
CREEDY CARVER DUCK RILLETTES, orange segments, pistachio, pickled carrots, toasted baguette (Av. Gf)
QUEEN SCALLOPS, pancetta, caramelised artichoke, orange gin dressing, (*available without pancetta*) (Gf)

Mains

CREEDY CARVER CHICKEN SUPREME, confit potato, charred chicory, chorizo & honey sauce (Gf)
PAN-FRIED CORNISH COD, roasted new potatoes, fennel, kale, sweet horseradish sauce (Gf)
PAN-FRIED GNOCCHI, San Marzano tomato sauce, purple sprouting broccoli, braised spring onions, pesto, pinenuts,
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)

£55pp for 3 courses | £45pp for 2 courses

For an additional £20 per person

A glass of Taittinger Brut Reserve Nv, France & welcome canapés

Scottish Smoked Salmon Blini | Stoke Marsh Farm Fillet of Beef Carpaccio Bites | Mushroom & Truffle Crostini

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.