

# *The* SURPRISE

## Spring Events Menu

### Starters

BRIXHAM HAND DIVED KING SCALLOP, crushed butter beans, crispy Ibérico ham, chive & lemon oil, sea kale  
*(available without Ibérico ham)*

FOIE GRASS PARFAIT, cherry compote, Ashlynn cheese, raspberry, micro rocket, brioche, balsamic (Gf)  
JERUSALEM ARTICHOKE AND BABY BEETROOT TARTE TARTIN, smoked tomato chutney, lemon verbena  
vinaigrette (Vg)

### Mains

2-BONE RACK OF SOMERSET MEADOW LAMB, black pudding, sauteed Jersey Royal potatoes, Swiss chard,  
mint & pomegranate chimichurri (Av. Gf) (Available without black pudding) (*SURCHARGE OF £10*)  
CREEDY CARVER CHICKEN SUPREME, habanero and corn puree, hasselback potatoes, apple cider jus  
ROASTED DELICA SQUASH, courgette, mango, micro water cress, lemon pesto (Gf) (Vg)  
BAKED CORNISH COD, mangetout, braised artichoke, Jersey Royal potatoes, Yorkshire rhubarb & honey Beurre  
Blanc (Gf)

### Puddings

STICKY TOFFEE PUDDING, salted caramel ice cream (V)  
SURPRISE BASQUE CHEESECAKE, English berry coulis (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

Please note surcharge for 2-bone rack of lamb

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 (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.