

The SURPRISE

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

CHARCUTERIE & ENGLISH CHEESES, Teruel Serrano ham, Salchichón Ibérico, Guijuelo Coppa, Pitchfork cheddar, Cashel blue, onion marmalade, cornichons, toasted sourdough (Av. Gf) £27.5
ROSEMARY BAKED CAMEMBERT TO SHARE, toasted sourdough, onion marmalade, mixed leaf salad (Av. Gf) £20

Starters

WYE VALLEY ASPARAGUS & BABY SPINACH SOUP, baby carrots, Parmesan & cured egg yolk (V) (Gf) (Av. Vg) £10.5/14.5
SURPRISE GOAT'S CHEESE MOUSSE, toasted almonds, sun dried tomatoes, crostini, honey (Av. Gf) £13.5
CREEDY CARVER CRISPY DUCK SALAD, Castelfranco, orange segments, pickled spring onion, fried chilli, sweet tamari dressing (Gf) £14
CLASSIC PRAWN COCKTAIL, Atlantic prawns, crevettes, baby gem lettuce, lemon & Marie rose sauce £13.5
FOIE GRAS PARFAIT, cherry compote, Ashlynn cheese, raspberry, micro rocket, brioche, balsamic (Gf) £12.5
BRIXHAM HAND DIVED KING SCALLOP, crushed butter beans, crispy Ibérico ham, chive & lemon oil, sea kale
(available without Ibérico ham) £10
JERUSALEM ARTICHOKE AND BABY BEETROOT TARTE TATIN, smoked tomato chutney, lemon verbena vinaigrette (Vg) £12.5

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)

Mains

PAN-FRIED TURBOT, sauteed rapini, Anya potatoes, baby celery, dill & caper salsa verde (Gf) £36.5
ROASTED DELICA SQUASH, courgette, mango, micro water cress, lemon pesto (Gf) Vg) £21

Sides

THREE CHEESE & BREADCRUMBED CAULIFLOWER CHEESE (V) £7
SAUTEED GREEN BEANS, garlic £7
FRIES, CHUNKY CHIPS (Vg) £6, SWEET POTATO FRIES (Vg) £7, TRUFFLE & PARMESAN FRIES (Vg) £7.5
HOUSE SALAD (Vg) (Gf) £6
BUTTER & PARSLEY ROASTED JERSEY ROYALS (V) (Gf) £6.5

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.