

*The*  
SURPRISE

## Summer Events Menu

### Starters

TOMATO GAZPACHO, Datterini tomatoes, focaccia croutons, cucumber, basil (Vg) (Av. Gf)  
CHICKEN LIVER PÂTÉ, pickled beetroot relish, toasted sourdough, cornichons (Av. Gf)  
GIN & BEETROOT CURED CHALKSTREAM TROUT, crème fraîche, capers, lemon  
CRISPY CREEDY CARVER DUCK SALAD, watercress, bitter leaves, radishes, English mustard, orange & soy

### Mains

CREEDY CARVER CHICKEN BREAST, Jersey Royals, braised hispi cabbage, tahini & lemon (Gf)  
PEA & SHALLOT TORTELLONI, roasted baby courgettes, ricotta, lemon pesto (V)  
PAN-SEARED CORNISH COD, sauteed fennel & new potatoes, purple sprouting broccoli, sauce Vierge (Gf)  
HERB CRUSTED TWO-BONE RACK OF SOMERSET LAMB, pommes Anna, mangetout, petit pois, pancetta  
*(surcharge of £12)*

### Puddings

SICILLIAN LEMON POSSET, strawberry coulis, shortbread crumb (V) (Gf)  
VALRHONA CHOCOLATE MOUSSE, Maldon Sea salt, olive oil (V)  
A SELECTION OF DORSET GELATO AND SORBETS (Gf) (V) (Av. Vg)  
ENGLISH CHEESEBOARD, Pitchfork cheddar, Cashel blue, Trufflyn  
*Served with quince jelly, Artisan crackers & grapes*

*£55pp for 3 courses | £45pp for 2 courses  
Please note surcharge for two-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 | Whipped ricotta 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.