

The
SURPRISE

Autumn Events Menu

Starters

N'DUJA & MASCARPONE TORTELLONI, Parmesan
GIN & BEETROOT CURED CHALKSTREAM TROUT, dill & tarragon crème fraîche, rye bread
GOAT'S CHEESE TARTLET, pear, walnuts, bitter leaf salad (V)

Mains

DEVONSHIRE CHICKEN BREAST, fondant potato, sautéed King cabbage, mustard & tarragon (Av. Gf)
GLAZED HASSLEBACK BUTTERNUT SQUASH, crispy sage, apple & celeriac (Vg)
BAKED CORNISH COD, pink fir potatoes, braised leeks, meuniere sauce
28-DAY AGED RUMP OF WILTSHIRE BEEF, hand-cut chips, seasonal greens, Bordelaise sauce
(Surcharge of £5, served medium rare) (Gf)

Puddings

STICKY TOFFEE PUDDING, salted caramel ice cream (V)
DARK CHOCOLATE TART, Chantilly cream, pistachios (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 the rump of beef*

For an additional £25 per person

A glass of Taittinger Brut Reserve Nv, France & welcome canapés
Scottish Smoked Salmon Blini | Stoke Marsh Farm Roast Beef Bites | Pulled King Oyster Mushroom

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.