

The
SURPRISE

Sunday Menu

BLOODY MARY, vodka, tomato juice, our own blend of spices £12
COATES & SEELY ENGLISH SPARKLING WINE, BRITAGNE BRUT/ROSE, England £12/£14
HOUSE MULLED WINE, cinnamon, cloves, star anise, orange £8.5

Nibbles

BREAD & SALTED BUTTER (Av. Vg) (Av. Gf) £7
PROVENÇAL OLIVES (Vg) £7
½ PINT OF SHELL ON PRAWNS, lemon mayonnaise (Gf) £11.5
WILTSHIRE COCKTAIL SAUSAGES, wholegrain mustard £9
ROAST GARLIC & AUBERGINE HUMMUS, toasted flatbread (Vg) (Av. Gf) £9
CRISPY COD BITES, coriander dip, lemon wedge £10
DEVON CHICKEN & CASHEL BLUE CHEESE CROQUETTES £11
CHARCUTERIE & ENGLISH CHEESES, fennel salami, King Peter ham, Cobbler Coppa, Pitchfork cheddar, Cashel blue, quince jelly, cornichons, toasted sourdough (Av. Gf) £25 (To share)

Starters

JERUSALEM ARTICHOKE VELOUTÉ, crispy shallots, croutons, chives (Vg) (Av. Gf) £9/£11.5
BAKED GOAT'S CHEESE TARTLET, red onion, balsamic glaze, mixed leaf & walnut salad (V) £11.5
WILTSHIRE HAMHOCK & CHICKEN TERRINE, pistachio, cranberry sauce, toasted sourdough (Av. Gf) £12
CREEDY CARVER DUCK GRATIN, slow roasted duck leg, smoked breast, celeriac & truffle £13
CURED CHALK STREAM TROUT, clementine, buckwheat, trout roe, coriander, herb crostini (Gf) £12.5
LOBSTER & PRAWN COCKTAIL, Atlantic prawns, baby gem lettuce, Marie Rose sauce £13.5

Roasts

38-DAY AGED SIRLOIN OF WEST COUNTRY BEEF, horseradish cream (Av. Gf) £26.5
SOMMERSET MEADOW LEG OF LAMB, mint sauce (Av. GF) £24
DEVON CHICKEN BREAST, bread sauce, thyme (Av. Gf) £23
PEARL BARLEY, CELERiac & WILD MUSHROOM WELLINGTON, vegetarian gravy (Vg) £22

All roasts served with Yorkshire pudding, roast potatoes, carrots, red cabbage, parsnips, gravy (Av. Gf)

Main

PAN FRIED STONE BASS, black Venus rice, smoked tomatoes, St. Austell mussels, samphire, herb velouté (Av. Gf) £28
PAN-FRIED GNOCCHI, butternut squash, sage, kale, hazelnut butter (Av. Vg) £22

Sides

CAULIFLOWER CHEESE (V) £7
FRIES, CHUNKY CHIPS (Vg) (Gf) £6
SWEET POTATO FRIES (Vg) (Gf) £6.5
TRUFFLE & PARMESAN FRIES (Av. Vg) (Gf) £7.5
HOUSE SALAD (Vg) (Gf) £6
ROASTED WINTER ROOT VEGETABLES, heirloom carrots, beetroot, swede, sage £6
GREEN BEANS & CONFIT SHALLOTS £6

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.