

*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, onion marmalade, 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  
SOMERSET 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, sapphire, herb velouté (Av. Gf) £28

### *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.