

*The*  
**SURPRISE**

**Winter Events Menu**

**Starters**

HERITAGE TOMATO SOUP, crème fraîche, toasted soda bread (Vg) (Av. Gf)  
FILLET OF BEEF CARPACCIO, artichoke hearts, smoked tomatoes, caper mayonnaise, tardivo  
CURED CHALK STREAM TROUT, clementine, buckwheat, trout roe, coriander, herb crostini (Gf)

**Mains**

ASHDALE RUMP OF BEEF, pommes Anna, cavolo nero, celeriac, truffle oil, red wine jus (Gf)  
*(served medium rare)*  
BAKED FILLET OF COD, potato & leek fondue, brown shrimps & dashi velouté (Gf)  
PAN-FRIED GNOCCHI, butternut squash, sage, kale, hazelnut butter (Av. Vg)

**Puddings**

STICKY TOFFEE PUDDING, salted caramel ice cream (V)  
VALRHONA CHOCOLATE MOUSSE, orange shortbread (V)  
A SELECTION OF ICE CREAMS AND SORBETS (V) (Av. Vg)  
A SELECTION OF ENGLISH CHEESES, quince jelly, oat crisp (Gf)

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.