

*The*  
**SURPRISE**

**SAMPLE SET MENU**

*Starters*

WILD MUSHROOM SOUP, truffle oil, chive, warm artisan bread (V) (Av. Gf) (Av. Vg)

SMOKED LOCH DUART SALMON ROULADE, cream cheese, dill, chive, trout roe, rocket, lemon (Gf)

YORKSHIRE VENISON TERRINE, prunes, walnuts, brandy, bacon, cornichons, toasted sourdough

*Mains*

PAN-FRIED CORNISH SEA BASS, buttered new potatoes, samphire & mussel velouté (Gf)

WILTSHIRE LAMB RUMP, heritage carrot, cauliflower, sautéed kale, gratin dauphinoise and a red wine sauce (Gf)

PAN-FRIED GNOCCHI, king oyster mushrooms, Jerusalem artichokes, Parmesan & cep mushroom velouté (V)

(Av. Vg)

*Puddings*

MULLED ENGLISH PEAR TARTLET, port reduction, honeycomb ice cream (V)

BELGIAN CHOCOLATE BROWNIE, praline cream, vanilla ice cream (V) (Av. Gf)

A SELECTION OF ENGLISH CHEESES, crackers, quince jelly, seasonal fruits

A SELECTION OF ICE CREAMS AND SORBETS (V) (Av. Vg)

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.