## SURPRISE

## Sunday Roast Menu

BLOODY MARY, vodka, tomato juice, our own blend of spices £13 COATES & SEELY ENGLISH SPARKLING WINE, BRITAGNE BRUT/ROSE, England £12/£14 BOTIVO & SODA, ROSEMARY, LEMON 0% ABV £6

Nibbles

BREAD & SALTED BUTTER (Av. Vg) (Av. Gf) £6.5 PROVENÇAL OLIVES (Vg) £6 % PINT OF SHELL ON PRAWNS, lemon mayonnaise (Gf) £11.5 RED PEPPER HUMMUS, toasted flatbread (Vg) (Av. Gf) £9 CRISPY SQUID, lime mayonnaise £10 CHARCUTERIE & ENGLISH CHEESES, King Peter Ham, coppa, Fennel Salami, Pitchfork cheddar, Trufflyn, Cashel Blue, cornichons, grapes, onion marmalade, toasted sourdough (Av. Gf) £25 (To share)

Starters

GAZPACHO, tomatoes, cucumber, basil, peppers, toasted focaccia (Vg) (Av. Gf) £9/£11.5 COBBLE LANE BEEF BRESOLA & BEAUVALE BLUE CHEESE, wild rocket, port reduction, black figs (Gf) £13.5 CHICKEN LIVER PARFAIT, truffle butter, toasted brioche (Av. Gf) £12.5 CURED CORNISH MACKEREL TARTLET, tomato pesto, frisee, spring onions, fennel salad, basil oil £12 SEA BASS CEVICHE, cantaloupe, watermelon, cucumber, chilli, coriander cress, lime dressing (Gf) £13 PUGLIAN BURRATA & HEIRLOOM TOMATOES, basil pesto, shallots, focaccia croutons, balsamic glaze (V) (Av. Gf) £12

Roasts

38-DAY AGED SIRLOIN OF WEST COUNTRY BEEF, horseradish cream (Av. Gf) £26 WEST END FARM PORK BELLY, crackling, apple sauce (Av. Gf) £24.5 DEVON CHICKEN BREAST, bread sauce, thyme (Av. Gf) £24 PEARL BARLEY, CELERIAC & WILD MUSHROOM WELLINGTON, vegetarian gravy (Vg) £22

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

Main

HERB CRUSTED COD, peas, broad beans, pork lardons & asparagus fricassee, new potatoes (Av. Gf) £26.5

Sides

FRIES, CHUNKY CHIPS (Vg) (Gf) £6 TRUFFLE & PARMESAN FRIES (Av. Vg) (Gf) £7.5 HOUSE SALAD (Vg) (Gf) £6 ROASTED SUMMER VEGETABLES £6 NEW POTATO & GREEN BEAN SALAD, radishes, crème fraiche £7.5

> V: Vegetarian Vg: Vegan Gf: Gluten free Av. Gf / Vg: Available Gluten free / Vegan please ask your server