

APPETISERS

Home Marinated Olives
£2.00 per portion (1, 8) (V)

Freshly Baked Mini Loaves (white & granary) served with Butter
£2.00 (1, 7, 11, 12)

Homemade Soup of the Day with Bread
£5.25 (1, 6, 7, 9, 12)

Lamb Sphere: Tender cooked Lamb flaked, then enriched with Lamb's Liver & Blue Cheese cushioned between a disc of Potato, rich Meat Glaze & Parmesan Crisp
£6.95 (1, 7, 9, 12) (can be GF)

Tempura Battered Chicken Breast served with an Orange & Tarragon Crème Fraîche, Lemon Sauce & Toasted Cashew Nuts
£6.95 (6, 7, 8)

Pan Fried Halloumi encased in Prosciutto Ham served warm with a Parsley & Lemon Dressed Olive, Cucumber, Green Bean, Red Pepper, Vine Cherry Tomato & Onion Salad
£6.95 (7, 10) (GF)

Wild Mushroom, Butternut Squash, & Mozzarella Arancini, (deep fried risotto) with Homemade Tomato Coulis drizzled with White Truffle Oil
£6.75 (1, 3, 7, 12) (V)

Char-Grilled King Prawn Skewers on a Spicy Thai Peanut Salad with Crispy Rice Noodles
£7.50 (1, 2, 3, 4, 5, 6, 7, 8, 11)

All of our dishes are cooked to order with fresh produce, this may mean allowing a 30 minute cooking time, and we thank you for your patience.

The management reserves the right to alter the menus subject to conditions beyond their control,

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE LET US KNOW BEFORE ORDERING.

Please note all our dishes are prepared in a kitchen where cross-contamination may occur and our menu descriptions do not list all ingredients

ALLERGY INFORMATION -

1) Cereals including gluten 2) Crustaceans 3) Eggs 4) Fish 5) Peanuts 6) Soybeans 7) Milk 8) Nuts 9) Celery 10) Mustard
11) Sesame Seeds 12) Sulphates 13) Lupin 14) Molluscs

MAIN MEALS

Vegetable Charlotte: (Paneer cheese, butternut squash, peppers, courgettes, sweet potato, carrots, green beans, & onions baked in bread) with a Homemade Tikka Curry Sauce & Pappadum Pieces **£12.50** (V) (1,6,7,8,9,10,12)

Seared Duck Breast (served pink) with a Rhubarb, Juniper (gin flavour) Jus & Creamed Mash, **£17.95** (7,9,12) (GF)

Chicken Breast, stuffed with a Wild Mushroom & Chicken Mousseline, served with a tartlet filled with Pea Puree & Sautéed Mushrooms, Garlic Crumbed Potatoes & a Sherry Chicken Cream **£15.25** (1,3,7,9,12)

Slow Cooked Lamb Shank in a Rich Red Wine & Tomato Sauce with Creamed Mash **£17.95** (1,4,7,9,12)

Calves Liver (served pink) & Bacon, with Dauphinoise Potatoes & a Homemade Red Onion Confit enriched Jus **£15.25** (GF) (7,9,12)

(Vegetables are served where appropriate)

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HOMEMADE PIES

Chicken, Fresh Basil & Mozzarella in a Rich Tomato Sauce Short Crust Pastry topped Pie

£14.95 (1, 3, 7, 9, 12)

Slow Braised Steak, Ale & Mushroom Short Crust Pastry topped Pie

£14.95 (1, 3, 4, 6, 7, 9, 12)

Traditional Steak 'n' Kidney Short Crust Pastry topped Pie

£14.95 (1, 3, 4, 6, 7, 9, 12)

Homemade Mixed Game Pie Short Crust Pastry topped Pie (mixed game meats in a piquant red wine, cider & cranberry sauce)

£14.95 (1, 3, 4, 7, 9, 12)

Then choose your Potato accompaniment from the following:

Creamed Mash, Cheesy Mash, Chips, or New Potatoes

vegetables accompany all of the pies.

Surrey Farmed Steaks

8oz Rump Steak served with Chunky Chips & a Mixed Leaf Garnish £19.95

8oz Sirloin Steak served with Chunky Chips & a Mixed Leaf Garnish £21.95

Sauces & Sides to Accompany your Steak.

Garlic Butter (GF) (7), £1.00

Blue Cheese Sauce (1, 7, 10), £1.50

Green Peppercorn & Brandy Cream Sauce (GF) (7, 9, 10, 12) £1.50

Mixed Vegetables £2.95,

Basil Dressed Mixed Salad £2.95,

Battered Onion Rings £3.95

DESSERTS

Affagatto: Luxury Vanilla Seed Ice Cream with an Espresso & Shortbread Biscuit

£4.95 (1, 7, 12)

Add a Liqueur of your choice to be poured over the Ice Cream £3.00

Homemade Fruit Crumble served with Custard, Cream or Ice Cream

(Gluten free option is available)

(1, 7, 12)

Homemade Chocolate, Cherry & vanilla Brioche Bread & Butter Pudding served with Custard, Cream or Ice Cream

(1, 3, 7)

Homemade Butterscotch Tart topped with Salted Caramel Ice Cream, Fresh Whipped Cream finished with a Crumbled Cadbury Flake

(1, 3, 7)

Tartlet case filled with Lemon & Lime Curd topped with Deep Fried Vanilla Seed Ice Cream & Crumbled Meringue Pieces

(1, 3, 7)

Syrup Sponge & Custard, Cream or Ice Cream

(1, 3, 7, 8, 12)

All of the above are £6.50 each

Selection of Cheese and Biscuits £8.50 Our cheese boards are served with Dried Fruit & Nuts

(Brie, Stilton, Cheddar & an Unpasteurised Camembert) (1, 7, 8, 11)

Choose from our selection of Ice Creams:

Strawberry, Chocolate, Vanilla, Mint Choc Chip or Salted Caramel,
£1.25 per scoop, choose as many scoops as you like, mix your flavours (7, 8)

vegan vanilla Ice Cream is also available

Sorbet: £1.75 a scoop please ask for flavour selection

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Coffees & Liqueurs

Filter or Decaffeinated Coffee £3.00 Cappuccino £3.50 Latte £3.50

Espresso £2.35 Double Espresso £3.30

Pot of Tea, Decaffeinated & Herbal Teas Available £2.80

Hot Chocolate £3.50

Liqueurs

£3.15

Amearetto, Baileys, Benedictine
Cointreau, Drambuie, Glayva,
Grand Marnier, Tia Maria

Liqueur Coffees £7.25

Baileys,
Caribbean-Dark Rum,
Café Benedictine-Benedictine,
Highland-Bells Whisky,
Parisian-Brandy,
Café Séville-Cointreau
Irish-Jameson Whiskey
Calypso-Tia Maria

Port

125ml Flutes of:

Late Bottled Vintage £7.05

10yr Tawny £8.05

50ml of:

Late Bottled Vintage £2.95

10yr Tawny £3.90

Brandy

Three Barrels VSOP £2.60 Courvoisier £3.15, Reserve de Martell £3.20, Remy Martin
VSOP £4.25

Malt Whiskey

£4.00

Bushmills, Glenfiddich, Glenlivet, Glenmorangie, Laphroaig, Speyburn, The Singleton