



December Menu 2018

STARTERS

Mixed Queen Olives, Fresh Bread (v, gf on request)	£6.95
Smoked butter	
Butternut Squash Soup (v, gf on request)	£5.95
Cumin cream, bread and butter	
Smoked Pigeon Breast (gf)	£7.95
Pickled red cabbage, toasted pine nuts, shallot purée	
Wild Mushrooms (v, gf on request)	£8.25
Honey & Spelt toast, tarragon cream, quails egg, truffle oil	
Potted Smoked Mackerel Pâté (gf on request)	£7.95
Rye toast, watercress salad	
Pickled Walnut and Norbury Blue Salad (v, gf on request)	£7.25
Sweet pickled fennel, baby gem leaves, croutons, Norbury blue cheese dressing	

TO SHARE

Boxed Baked Camembert (v, gf on request) (Add bread for £3.50)	£14.95
Beer honey, parmesan & rosemary chunky chips	
Ploughman's (gf on request)	£15.95
Roast ham, dirty vicar cheese, sweet balsamic shallots, coleslaw, salad, fig & date chutney bread and butter	

MAINS

Pumpkin risotto (v, gf)	£13.95
Buttered Sprouts, Dirty Vicar Cheese	
Roasted Haunch of Venison (gf)	£17.95
Petit apples, roast potatoes, sautéed curly kale, cherry red wine jus.	
Smoked Pheasant (gf) <i>May contain shot</i>	£16.25
Piquillo pepper, crispy pancetta, Secretts leaves, tarragon oil	
Haddock & Chips	£14.95
Cider batter, chunky chips, pea & mint puree, tartare sauce	
Grilled Beef Burger	£14.95
(Add Portobello mushroom, mature cheddar or bacon £1.25ea or Norbury Blue £1.95) Toasted brioche bun, burger relish, mayonnaise, baby gem lettuce, red onion, gherkin, tomato, homemade coleslaw, chunky chips	
Surrey Farm 28 day Aged 8oz Rump Steak £19.95 or 8oz Sirloin Steak £23.95 (gf on request)	
Chunky chips, baby watercress salad, Portobello mushrooms, grilled vine cherry tomatoes (add peppercorn sauce, café de paris butter or whole roasted garlic for £1.95 each)	



EXTRAS

Chunky chips with rosemary and parmesan	£3.95	Seasonal Vegetables	£3.95
Dressed Mixed Salad	£3.95	Garlic Bread	£3.95
Queen Olives	£3.95	Freshly Baked Breads	£3.95

DESSERT

Black Forest Chocolate Roulade (v) **£7.95**

Kirsch cherries, hazelnut ice cream

Sticky Toffee Pudding (v) **£7.95**

Homemade hot toffee sauce, cream

Sloe Gin crème Brûlée (v,gf) **£7.25**

Cranberry & White Chocolate Cheesecake **£7.95**

Christmas Pudding (v) **£7.95**

Brandy butter sauce

Ice creams from Caroline's Dairy West Sussex **£1.95**

Royal Bourbon Vanilla, Fresh Strawberry, Belgian Chocolate, Raspberry Sorbet, Lemon Sorbet **per scoop**

A Selection of English Cheeses – Please ask your server for our latest selection:

2 cheeses for £8.50 or 3 cheeses for £10.50

Red seedless grapes, sliced apple, celery, date and fig chutney and artisan Miller's crackers

Please try with your cheese; Taylor's Port 50ml £4.45 or Krohn Tawny Port 50ml £3.20

DESSERT WINES

Quady Essencia Orange Muscat **£32.75 per half a bottle, £6.35 per 75ml glass**

Spicy, sweet orange-apricot-pear flavours and aromas, balanced with perfect fruit acidity to finish

Quady Elysium Black Muscat **£32.75 per half a bottle, £6.35 per 75ml glass**

Elysium, the state of eternal bliss in Greek - an aroma of roses accompanies seductive, dark fruit



BAGUETTES

Served in an artisan baguette (can be made with gluten free toast)

Portobello mushrooms, caramelised onions, wilted spinach (v)	£7.95
Turkey, cranberry and stuffing	£7.95
King prawn, baby gem lettuce, chilli tomato aioli	£8.95
Sausage, black pudding, onion	£8.95

All our sandwiches are served with a mixed salad dressed with our grain mustard and honey dressing

BAGUETTES ARE SERVED MONDAY TO FRIDAY LUNCHTIME ONLY Excluding Bank Holiday's