



PRE-DINNER

Mixed Queen Olives, Fresh Bread (v, gf on request) £6.95
Olive oil and balsamic vinegar

STARTERS

Homemade Soup (v, gf on request) £5.95
Bread and butter

Surrey Puma and Black Pudding Scotch Egg £6.95
Chilli, apple and ale puree

Confit Pork Belly £8.25
Cooked in spicy miso, apple and ginger relish

Pan Seared King Scallops £10.25
Squid ink, king prawn, crayfish 'Ravi-Ollie'

Beetroot Tart Tatin (v) £7.95
Jerusalem artichoke puree, Secretts leaf salad, walnut, dill and orange dressing

TO SHARE

Boxed Baked Camembert (v, gf on request) (Add bread for £3.50) £15.25
Chilli and port jam, parmesan and rosemary chips

Winter Sharer (gf on request) £18.95
Pulled pork, piquillo peppers, chorizo, miso confit pork belly, apple and wholegrain mustard slaw, mixed olives, Secretts leaf salad

MAINS

Ratatouille Gateaux (v, vegan, gf on request) £13.95
Layers of courgettes and aubergines, piquillo pepper puree and match stick crisps

Pan Fried Skate Wing (gf) £17.95
New potatoes, fine beans, paprika and brown shrimp butter

Cumberland Pie (gf on request) £15.95
Chunky slow cooked feather blade of beef with bread crumbs and cheese, mashed potato and seasonal vegetables

Grilled Beef Burger (gf on request) £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

Haddock & Chips £14.95
Cider batter, chunky chips, pea & mint puree, tartare sauce

Pan Fried Duck Breast (gf) £18.95
Caramelised celeriac puree, heritage carrots, game and parsnip crisps with an orange and rosemary jus

Herb Roasted Chicken Breast (gf) £16.25
Leek, Norbury blue and pine nut stuffing, sautéed curly kale, potato rosti, café au lait sauce

Surrey Farm 28 day Aged 8oz Rump Steak (gf on request) £19.95
Chunky chips, baby watercress salad, Portobello mushrooms, grilled vine cherry tomatoes (add peppercorn sauce, mushroom sauce or chervil butter for £1.95 each)

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS

NOT ALL INGREDIENTS ARE LISTED. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO THE BILL FOR TABLES OF 6 OR MORE



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

DESSERTS

Rum Ba Bas	£8.25
Soaked in rum with fresh pineapple and chantilly cream	
Raspberry Mille Feuille	£7.95
Layers of puff pastry, cream and raspberries	
Chocolate and Cardamom Torte	£7.95
Frosted hazelnuts, vanilla ice cream	
Coffee Crème Bruleé	£7.25
Chocolate ice cream	
Ice creams from Caroline's Dairy West Sussex	£2.25 per scoop
Royal Bourbon Vanilla, Fresh Strawberry, Belgian Chocolate, Raspberry Sorbet, Lemon Sorbet	

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

2 cheeses for £9.25 or 3 cheeses for £11.25

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

**PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS
NOT ALL INGREDIENTS ARE LISTED. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO
THE BILL FOR TABLES OF 6 OR MORE**



BAGUETTES

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

Piquillo Peppers and Apple Slaw (v)	£7.95
Pulled Pork, Apple and Wholegrain Mustard Slaw	£8.95
Smoked Salmon, Baby Gem Lettuce and Lemon Mayo	£9.25
Chicken Breast, Fig and Date Chutney and Secretts Leaves	£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

VEGAN STARTERS

Mixed Queen Olives, Fresh Bread	£6.95
Olive oil and balsamic vinegar	
Homemade Soup	£5.95
Bread and olive oil	
Heritage Carrot, Beetroot and Secretts Leaf Salad	£7.95
Toasted pine nuts, fig and date dressing, game and parsnip crisps	

VEGAN MAINS

Grilled Stuffed Portobello Mushroom	£13.95
Filled with apricot and pine nut couscous on red onion compote and char-grilled fennel	
Ratatouille Gateaux	£13.95
Layers of courgettes and aubergines, piquillo pepper puree and match stick crisps	

VEGAN DESSERTS

Caroline's Dairy	£4.50
Lemon and Raspberry Sorbet	
Fresh Fruit	£4.50
Ginger and lime syrup	

**PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS
NOT ALL INGREDIENTS ARE LISTED. A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO
THE BILL FOR TABLES OF 6 OR MORE**