



December Menu – SUNDAY

2 courses £23 3 courses £27

Snacks

Mixed olives 4

Char grilled bread, olive oil & balsamic, dukka 4.5

Starters

Roasted parsnip and parmesan soup (vg on request) 7

Guinness rarebit croquettes & walnut ketchup 7.5

Smoked mackerel pate, beetroot pickle & toast 7.5

Root vegetable tartlet, tomato salad (vg) 7

Smoked salmon, sour cream, capers and shallots & soda bread 8.5

Mains

Aspalls cider battered fish and chips, crushed peas, tartare sauce 18.5

Roast angus beef, horseradish cream and Yorkshire pudding 18

Roast rare breed pork, apple sauce & crackling 17

Norfolk bronze turkey, goose fat roast potatoes and all the trimmings 18.5

Portobello mushrooms, sage and lemon stuffing (vg) 15.5

All our roasts are garnished with glazed carrots, braised red cabbage, honey roast parsnips, duck fat potatoes and rich Sunday gravy
(Vegan and veggie alternatives available)

Sides

Cauliflower cheese for two 7

Pigs in blankets 6

Duck fat potatoes 5

Desserts

Creme Brûlée, amaretti biscuits 7.5

Belgian chocolate brownie, chocolate sauce, vanilla ice cream 7.5

Christmas pudding, brandy sauce 7.5

Mulled wine poached pear, dark chocolate sauce, milk ice cream 7.5

Ice cream selection from "Gray's Gelato" 2.25 per scoop – ask your server for today's flavours

A selection of three very local cheeses- Norbury Blue/Dorking Cock/ Dirty Vicar (Served with grapes, date and fig chutney and crackers) 11

We are happy to provide allergen guidelines for all our menu items. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are removed.

An optional discretionary 12.5% service charge will be added to the bill.