



STARTERS

- Snacks: mixed olives £4 / Locally baked wholemeal bread & olive oil £3.50
Homemade soup of the day £6.95
Scotch egg, "Hill House farm" Cumberland sausage meat, mustard sauce £7.25
Smoked salmon parcel filled with chive cream cheese, salad, lemon dressing £7.95
Smoked mackerel pate served with beetroot pickle & toasted bread £7.95
Ham hock, leek & Emmental croquettes, sweetcorn salsa & garlic mayonnaise £7.95

SALADS (starter or main)

- Grilled chicken Caesar salad, anchovies, parmesan, croutons, dressing £6.95/ £13.95
Smoked Trout salad, new potatoes, horseradish dressing £7.25/£12.95
Ploughman's Platter – Cold Cuts, Pork Pie, Mature Cheddar, Pickled Onion, Celery, Tomato Chutney, Rocket, and warm baked bread £11.95
Garden Salad Bowl – with Chicken, Salmon or Grilled Haloumi £14.95

MAINS

- Smilers bitter battered Haddock, minted mushy peas – tartare sauce (GF on request) £14.5
Moroccan Spiced Rump of lamb, Israeli Couscous, Fetta, Olive and sunblushed Tomatoes and Lamb Jus £21.95
Pie of the day, mash seasonal vegetables, gravy £16.95
Pan fried fillet of seabass, sautéed chorizo, cherry tomatoes, new potatoes & beans £17.95
Vegan curry, sweet potatoes, spinach, chickpea, lentil curry, Goan rice, onion bhaji, mango chutney, poppadom £15.95

GRILL

- Quarter pounder beef burger, Dirty Vicar Cheese, Crispy Streaky bacon, (GF on request) £14.50
Veggie fiesta burger, grilled flat mushroom filled with caramelised onion, topped with Vegan cheese £13.95
(Both served on toasted brioche bun with house relish, red onion, lettuce, pickle, and tomato)
Surrey Farm marinated flat iron steak, chimichurri sauce, slow roasted vine tomatoes, chunky chips £18.95
Surrey Hills Farm Ribeye steak, 8 oz peppercorn sauce, slow roasted vine tomatoes, chunky chips £24.95

DESSERTS

- Traditional crème Brule, Amaretti biscuits (GF on request) £6.50
Chocolate Brownie served with vanilla ice cream £6.95
Sticky toffee pudding, pouring cream £7.95
White chocolate & orange cheesecake, ginger base £7.95
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 (Served with grapes, date and fig chutney and crackers) £9.00

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