



## Autumn Menu

### STARTERS

- Mixed olives 4  
Char grilled bread, olive oil & balsamic, Dukka 4.5
- Scotch broth soup, Char-grilled sourdough (VG) 7  
Clarence court scotched egg, chilli jam 7.5
- Smoked salmon, sour cream, capers and shallots & soda bread 8.5  
Ham hock, leek & Gruyere croquettes & garlic mayonnaise 7.5  
Root vegetable tartlet, tomato salad (VG) 7  
Smoked mackerel pate, beetroot pickle & toasted bread 7.5

### MAIN COURSE

- Aspalls Cider battered haddock, chips, crushed peas, tartare sauce (GF) 18.5
- “Harry Pies” Steak ale and Norbury blue cheese pie, mashed potatoes, bone marrow gravy, seasonal vegetables 18.5
- Fillet of seabass, brown shrimp and samphire butter, crushed new potatoes & broccoli (GF) 19.5
- Vegan vegetable curry, poppadom and basmati rice, mango chutney (VG) 15.5
- Slow braised lamb shank served on a stew of root veg and beans (GF) 19.5

### FROM THE CHAR-GRILL

- Quarter pounder beef burger, Gruyere cheese, maple glazed bacon, tomatoes, pickles, burger sauce, chips (GF on request) 18
- Char-grilled halloumi burger, portobello mushroom, pickles, tomato, burger sauce, brioche bun, chips (VG/GF on request) 16.5
- Char-grilled flat iron steak, peppercorn sauce, slow roasted vine tomatoes, portobello mushroom, chips 21
- Jack Daniels marinated baby back ribs, char-grilled corn on the cob, slaw 6” /12” 9.5/18.5

### SIDES

- Chips 3/ Chips with parmesan and truffle oil 4/ Grilled tenderstem broccoli with sesame oil 4/Mixed Salad 3.5/Mashed potatoes 4

### DESSERTS

- Traditional Crème Brûlée, Amaretti biscuits (GF) 7.5
- Belgian Chocolate Brownie, chocolate sauce, vanilla ice cream 7.5 (VG option available)
- Sticky ginger pudding, toffee sauce 7.5
- Apple and autumn berry crumble served with Bird’s custard 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.