



Autumn Menu - SUNDAY

2 courses £23 3 courses £27

Snacks

Mixed olives 4

Char grilled bread, olive oil & balsamic, dukka 4.5

Starters

Scotch broth soup, Char grilled bread (vg) 7

Ham hock, leek and gruyere croquettes & garlic mayonnaise 7.5

Smoked mackerel pate, beetroot pickle & toast 7.5

Root vegetable tartlet, tomato salad (vg) 7

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

Roast half chicken, bread sauce & stuffing 17

Portobello mushrooms, sage and lemon stuffing (vg) 15

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

Sticky ginger pudding, toffee sauce 7.5

Apple and autumn berry crumble, Birds 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.