

## STARTERS

<b>Woodland mushroom 'cappuccino' V</b> <i>With a toasted poppy seed bread stick and nutmeg</i>	£7.00
<b>Butternut squash and sage ravioli served with pumpkin puree and parmesan V</b> <i>With baby spinach</i>	£7.00
<b>Grilled goat's cheese, roasted beetroot, toasted almonds and orange salad V</b> <i>With curly endive, micro watercress and a grain mustard dressing</i>	£7.50
<b>Potted shrimp 'pate in a jar'</b> <i>With toasted wholegrain bread and lemon</i>	£7.50
<b>Duck liver and fig terrine</b> <i>With grilled brioche and Cumberland sauce</i>	£7.50
<b>Seared scallops</b> <i>With pan fried black pudding, cauliflower puree and crispy pancetta</i>	£8.50

## STEAKS

*All our steaks are aged for 28 days and served with baked plum tomato, field mushroom and triple cooked chips*

<b>10oz Sirloin steak</b> <i>We have especially selected this Sirloin steak as sourced by our local butcher from Surrey farms</i>	£26.00
<b>8oz Fillet of beef</b>	£27.50
<b>10oz Rib-eye steak</b>	£24.50
<i>Alternatively, for the 'steak frites' enthusiast</i>	
<b>8oz Flat iron steak, with garlic and thyme, thin cut crispy fries</b>	£16.25

## SAUCES for £2.00 each

**Béarnaise**  
**Green peppercorn**  
**Wild mushroom and herbs**  
**Blue cheese and chive**

## FISH

<b>Pan fried lemon sole on the bone</b> <i>With caper and parsley butter, buttered new potatoes and steamed greens</i>	£23.50
<b>Seafood platter, hot and cold</b> <i>Salmon - fresh and smoked, crab claws, freshwater shrimps, tempura prawns and crispy calamari</i>	£22.50
<b>Grilled salmon fillet</b> <i>With a hollandaise sauce, buttered new potatoes and steamed greens</i>	£18.50
<b>Fresh fish of the day</b> <i>Please ask for the fish of the day, brought to us on the day from the fishmonger Served with caper and parsley butter, buttered potatoes and steamed greens</i>	£16.50

## FAVOURITES

<b>Corn fed lemon and thyme infused chicken breast</b> <i>Served with baby spinach, rosemary infused fondant potatoes, whisky and wild mushroom sauce</i>	£18.50
<b>Bangers and mash 'a bit posh'</b> <i>Served with creamed mash, red wine, sage and onion gravy</i>	£15.50
<b>Steak, vegetable and local ale pie with a light puff pastry</b> <i>Served with steamed seasonal green vegetables</i>	£15.50
<b>Broad bean and baby courgette risotto with a soft poached egg</b> <i>With a green pea puree, wild rocket and parmesan shavings</i>	£15.50
<b>Cobb salad</b> <i>Crisp iceberg salad with free range chicken, bacon, boiled egg, avocado, blue cheese and tomato</i>	£11.00

## SIDES £3.00 per portion V

Triple cooked chips  
Thin cut crispy fries  
Sauté garlic spinach  
Minted green beans  
Creamed herb mash potatoes  
Buttered new potatoes  
Tomato and onion salad  
Green salad with walnuts and avocado  
Selection of home baked breads and butter

## DESSERTS

<b>'Espresso' crème brûlée with a crispy topping</b> <i>With lavender shortbread</i>	£6.50
<b>Crème de cassis cheesecake</b> <i>On a homemade cookie base with blueberries</i>	£6.50
<b>Pear and peach Eton mess</b> <i>With wild berries</i>	£6.50
<b>Fruity sticky toffee pudding</b> <i>With vanilla ice-cream and toffee sauce</i>	£7.00
<b>Bramley apple and blackberry crumble</b> <i>With a warm cinnamon custard</i>	£7.00
<b>English cheese selection</b> <i>Served with grapes, celery, savoury biscuits and fruit chutney</i>	£7.95

V = suitable for vegetarians

### Allergen Statement

All our food is prepared in a kitchen where all or some of the below listed food allergens are present.  
Our menu descriptions do not include all ingredients.

If you have a food allergy or intolerance, please let us know before ordering.  
Full allergen information is available, please ask a team member for details.

**Allergens: Gluten, Crustaceans, Molluscs, Egg, Fish, Peanuts, Tree Nuts,  
Soya, Milk, Celery, Mustard, Sesame, Lupin, Sulphites.**

**All prices are inclusive of VAT at the prevailing rate.**

**A discretionary 10% service charge will be added to the final bill.**