

SUNDAY MENU



SUMMER COCKTAILS

Sarti Spritz - £9

A sweet & sour Sicilian blood orange & prosecco cocktail

Hugo Spritz - £9

Elders elderflower liqueur, fresh mint, prosecco & soda cocktail

Sipello Paloma - £9

Surrey-based Sipello gooseberry aperitif, tequila, pink grapefruit soda

SNACKS

Nocellara olives *or* Smoked almonds (v/vg) £4

Anchovies, black garlic and salsa verde on toast £5

Chalk hill bakery bread & estate dairy butter (v) (vg available) £3

STARTERS

Beef shin croquettes with tarragon aioli £10

Smoked wild mushrooms & confit egg yolk (v) £9

French onion soup topped with cheese gratin (v/vg available) £8

Cured chalk stream trout slices in a buttermilk and herb oil sauce & pickled granny smith apple £9

Griddled seasonal british baby courgettes and saffron beurre blanc (v) £9

SUNDAY ROAST

All served with roast potatoes, greens, honey glazed carrots, creamed leeks, yorkshire pudding and gravy

Roast Dedham Vale beef sirloin £23

Roast herb stuffed Dorking pork belly £20

1/2 Roast marinated chicken £20

Cauliflower chop with onion gravy (v) (vg optional) £18

MAINS

Parma ham, fresh mozzarella, peach, toasted walnuts & balsamic salad (v/vg available) £16

Orzo with pistachio pesto, fresh pistachio & burrata (v) (vg available) £16

Fish pie with creamy langoustine sauce topped with mashed potato served with seasonal greens £21

SIDES

Seasonal greens (v) (vg optional) £5

Chips (v/vg) £5

Cauliflower cheese £5

DESSERTS

Strawberry, blackberry and lemon verbena pavlova £8

Apple & rhubarb crumble with clotted cream ice cream £8

Chocolate mousse with hazelnut & blood orange sorbet £8

Glass of dessert wine (50ml) & british cheese of the month £7

Please let your server know about allergens or dietary requirements.
An optional 10% service charge will be added to your bill, all of which goes to our amazing staff.
v = vegetarian vg = vegan