

GORSE HILL

Surrey

Restaurant Menu

While you Wait - Serves Two

Freshly Baked Artisan Breads Served w/ Garlic & Herb Butter, Balsamic Olive Oil £7.5 V, VGO

To Begin

Chefs' Soup of the Day, Freshly Baked Artisan Bread £8.5 GF, NF, V, DFO, VGO

Smoked Mackerel Fillet, Pickled Beetroot, Micro Herbs, Parsley and Lemon Dressing £11.5 GF, NF

Italian Spicy Sausage & Mozzarella Arancini, Roasted Tomato & Basil Dipping Sauce £11.5 NF

Confit Chicken & Sultana Terrine, Celeriac Remoulade, Rosemary Focaccia Crostini £11.5 GFO

Winter Squash Salad, Frisée, Red Onion, Crumbled Feta Cheese, Pomegranates, Toasted Pumpkin Seeds £9 GF, NF, V, DFO, VGO

Buffalo Cauliflower Bites, Oriental Julienne Salad, Sweet Chilli Sauce £9.5 DF, NF, V, VG

Spicy Corn Fritters, Spring Green Salad, Tomato Salsa £9.5 GF, DF, NF, V, VG

To Follow

Chicken, Spinach & Chestnut Ballotine, Seasonal Vegetables, Sautéed Potatoes
Caramelised Onion Jus £21.5 GF, DF

Slow Cooked Sage & Honey Rolled Pork Belly, Creamy Mashed Potatoes
Seasonal Greens, Red Wine Sauce £23 GF, NF

Braised Blade of Beef, Roasted Potato Mids, Winter Vegetables, Bourguignon Sauce £23.5 GF, DF, NF

Herb & Lemon Baked Cod Loin, Sautéed Potatoes, Confit Fennel, Mussel Veloute £22.5 GF, NF

Red Pesto Prawn & Chorizo Gnocchi, Tomato Sauce, Dressed Arugula Salad, Grated Hard Cheese £20.5 NF, DFO

Vegan Creamy Linguine Carbonara, Mediterranean Vegetables, Dressed Arugula Salad £18.5 DF, NF, V, VG

Smoked Tofu Bulgogi, Glass Noodles, Sesame Seeds, Oriental Vegetable Broth £19.5 DF, NF, V, VG

Mixed Vegetable Dhansak Curry, Steamed Rice, Kachumber Salad £18.5 GF, DF, NF, V, VG
Add Chicken £4.5 | Prawns £4.5 | Tofu £4

Grill

8oz Barracks Farm English Sirloin Steak £35 GF, NF, DF

10oz Barracks Farm English Rump Steak £25.5 GF, NF, DF

All Grill Dishes Served w/ Triple-cooked Chips, A Flat Mushroom, Tender Stem Broccoli,
Choice of either Peppercorn or Chimichurri Sauce

To Finish

Mulled Pears Streusel Sundae, Biscoff Crumb, Vanilla Ice Cream, Rum & Raisin Ice Cream £9.50 V

Plant-Based Mango Cheesecake, Winter Berry Compote, Mango & Lime Sauce £9.5 DF, V, VG

Flourless Chocolate & Orange Cake, Beetroot Dust, Forest Fruit Compote £9.5 GF, DF, V, VG

Caramelised Apple & Forest Berry Crumble, Vanilla Ice Cream £9

Cherry Crème Brulee, Shortbread Biscuit, Cherry Sauce £9.5 V, GFO

Trio of British Farmhouse Cheeses

Brie, Stilton & Mature Cheddar, Crackers, Spiced Apple Chutney, Grapes £11.5 V

V: Vegetarian VG: Vegan DF: Dairy Free NF: Nut Free GF: Gluten Free (O: optional)

We cannot guarantee that dishes will not contain traces of nuts. Please advise your server of any allergies.

Gorse Hill, and as a brand, Active Hospitality are committed to providing locally sourced, sustainable products at a fair and reasonable price without compromising on the quality of our food. We work hand in hand with all of our suppliers to investigate how and where we can reduce our carbon footprint and still provide service of a high standard to our guests.

Please note all bills are subject to a 12.5% discretionary service charge, please speak with your server if you have any queries.