

## À LA CARTE MENU

### FRESHLY BAKED ARTISAN BREADS FOR TWO

garlic & herb butter, balsamic olive oil V, VGO **7.5**

### TO BEGIN

#### CHEF'S SOUP OF THE DAY

freshly baked artisan bread DF, NF, V, VGO, GFO **8.5**

#### SMOKED MACKEREL FILLET

sweet & sour beetroot, pickled red onion GF, DF, NF **11.5**

#### ITALIAN SPICY BASILICATA SAUSAGE & MOZZARELLA ARANCINI

roasted tomato & basil dipping sauce NF **10.5**

#### TERIYAKI DUCK BAO BUN

oriental salad, micro cress, plum sauce DF **11.5**

#### CARAMELISED WILLIAM PEAR & QUINOA TRIO SALAD

cucumber, beetroot, pomegranate, toasted pumpkin seeds, pomegranate molasses GF, DF, NF, V, VG **9.5**

#### BANG BANG CAULIFLOWER BITES

sweet chilli glaze, pickled cucumber & carrot julienne salad DF, NF, V, VG **8**

### TO FOLLOW

#### CHICKEN & APRICOT BALLOTINE

mashed potato, kale & creamy tarragon sauce GF, NF **19.5**

#### WHOLEGRAIN MUSTARD & MAPLE PORK RIBEYE

sautéed baby potatoes, Autumn greens, apple & onion gravy GF, NF, DF **19**

#### LEMON & HERB BAKED COD

confit fennel, crushed caper potatoes, bean cassoulet GF, NF, DFO **21.5**

#### CREAMY SPINACH & RICOTTA TORTELLINI

seasoned king prawns, grated hard cheese NF **18.5**

#### CREAMY VEGAN LINGUINE CARBONARA

mediterranean vegetables, dressed arugula salad DF, NF, V, VG **16.5**

#### VEGETABLE RED THAI CURRY

steamed rice, oriental salad GF, DF, NF, V, VG **16.5**

add chicken **6** | prawns **5.5** | tofu **5**

#### BUTTER CHICKEN MASALA

steamed rice, kachumber salad, naan bread, onion bhaji, poppadum, mango chutney NF **24**

#### GRILLED BAVETTE STEAK

marinated in thyme oil, triple cooked chips, garden salad, chimichurri sauce GF, NF, DF **21**

#### 10OZ BARRACKS FARM ENGLISH RUMP STEAK

triple cooked chips, flat mushroom, tenderstem broccoli PLUS choice of peppercorn/chimichurri sauce GF, NF, DF **28.5**

### TO FINISH

#### BLACK TREACLE & ROASTED PEAR SUNDAE

toasted coconut slice, black sesame ice cream, berries, treacle syrup NF, V **9.5**

#### BELGIAN DARK CHOCOLATE TART

salted caramel fudge ice cream NF, V **9.5**

#### WINTER BERRY CRÈME BRÛLÉE

shortbread biscuit, forest fruit compote V GFO **8.5**

#### CARAMELISED APPLE & BLACKBERRY CRUMBLE

vanilla custard NF, V **9.5**

#### FLOURLESS STICKY DATE PUDDING

vanilla ice cream, toffee sauce GF, V **9.5**

#### TRIO OF BRITISH FARMHOUSE CHEESES

brie, stilton & mature cheddar, crackers, spiced apple chutney, grapes V **12**

**V: Vegetarian VC: Vegan DF: Dairy Free NF: Nut Free GF: Gluten Free (O: optional), \*Contains Alcohol**

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.