

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

Atlantic Prawns & Sweetcorn, Cucumber, Baby Gem Lettuce, Harissa Mayonnaise £10.5 GF, DF, NF

Italian Spicy Sausage & Mozzarella Arancini Served w/ Roasted Tomato & Basil Dipping Sauce £11.5 NF

Oriental Duck Croquette, Pickled Cucumber & Carrot Salad, Hoisin Sauce £11.5 NF

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

Falafel & Red Pepper Hummus, Vegan Aioli, Tomato & Cucumber Marhaba Salad £10.5 GF, DF, NF, V, VG

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

To Follow

Skillet Rosemary & Garlic Chicken, Autumn Greens, Sauteed Baby Potatoes,
Caramelised Onion Jus £20 GF, DF, NF

Roasted Cracked Pepper & Fennel Seed Porchetta, Slow Cooked Rolled Pork Belly,
Creamy Mashed Potato, Autumn Greens, Red Wine Sauce £23 GF, NF

Blade of Beef à la Mode, Root Vegetables, Potato Mids, Thyme Jus £23.5 GF, DF, NF

Salmon Bulgogi, Glass Noodles, Sesame Seeds, Oriental Vegetables, Red Miso Broth £23 DF NF

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

Creamy Linguine Carbonara, Mediterranean Vegetables, Dressed Arugula Salad £18.5 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

Salted Caramel Popcorn Sundae, Salted Toffee Sauce, Popcorn, Vanilla & Chocolate Ice Cream £9 GF, NF

Plant-Based Banoffee Cheesecake, Wild Forest Berry Compote £9.5 DF, NF, V, VG

Chocolate Mi Cuit, Vanilla Ice Cream & Coulis de Framboise £9.5 GF

Caramelised Pear, Apple & Forest Berry Crumble, Spiced Ginger Ice Cream £9

Crème Brulee, Shortbread Biscuit, Seasonal Berries £9 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.