

GORSE HILL

Surrey

Restaurant Menu

While you Wait – Serves Two

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

To Begin

Watermelon and Basil Gazpacho, Summer Vegetable Salsa, Burned Garlic Oil Dressing (served chilled) £8.5 GF, DF, NF, V, VG

Smoked Salmon Mousse Parcel, Avruga Caviar, Minted Pea Puree, Lemon Dressed Watercress £13 GF, NF

Poached Chicken and Mango Terrine, Lightly Spiced Celeriac Remoulade, Pomegranate Molasses £10.5 GF NF

Teriyaka Duck Bao Buns, Summer Oriental Salad, Micro Coriander, Plum Sauce £11.5 DF

Roasted Chickpea and Quinoa Superfood Salad, Baby Heirloom Tomato, Kale, Beetroot, Pomegranate,
Toasted Pumpkin Seeds £9.50 GF DF NF V VG

Buffalo Cauliflower Bites, Sweet Chilli, Cucumber and Carrot Julienne Salad £8 DF NF V VG

Pickled Strawberry and Watermelon Salad, Garden Leaves, Vegan Feta, Balsamic Dressing £9 GF, DF, NF, V, VG

To Follow

Chargrilled Chicken Tikka Skewers, Turmeric Cumin Potato, Paratha, Kachumber Salad, Mint Yoghurt, Micro Cress £20.5 NF

Honey and Garlic Pork Ribeye, Sautéed Baby Potatoes, Summer Greens, Black Olives, Tomato Salsa £19 GF DF NF

Salt Baked Seabass Fillet, Crushed Potato, Kale, Herb and Lemon Caper Dressing £22.50 GF DF NF

Lamb and Spinach Curry, Steamed Rice, Kachumber Salad, Naan Bread, Onion Bhaji, Mango Chutney £26

Prawns Alfredo, Tagliatelle, Garden Peas, Dressed Arugula Salad, Crumbled Feta Cheese £19.5 NF

Vegan Creamy Linguine, Mediterranean Vegetables, Dressed Arugula Salad £16.5 DF, NF, V, VG

Thai Red Vegetable Curry, Steamed Rice, Oriental Salad £16.5 GF, DF, NF, V, VG
Add Chicken £6 | Prawns £5.5 | Tofu £5

Grilled Bavette Steak Marinated in Thyme Oil, Triple Cooked Chips,
Garden Salad and Chimichurri Sauce £21 GF, NF, DF

10oz Barracks Farm English Rump Steak, Triple Cooked Chips, Flat Mushroom, Stem Broccoli
and your choice of Peppercorn or Chimichurri Sauce £28.5 GF, NF, DF

To Finish

Summer Pina Colada Delight, Pina Colada Sorbet, Caramelised Pineapple, Toasted Coconut, Malibu Syrup* £9.50 GF, NF, V

Passionfruit and Citrus Cheesecake, Oriental Fruit Salsa, Seasonal Berries £10 NF

Tiramisini, Kahlua Coffee Liqueur*, Coffee Soaked Ladyfingers, Mascarpone £9 NF, V

Summer Berry Crème Brulee, Shortbread Biscuit, Strawberries £8.5 V, GFO

Plant Based Avocado & Lime Delice, Nibbled Pistachios £10 DF, V, VG

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)

*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.