

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

SPICY ITALIAN BASILICATA SAUSAGE & MOZZARELLA ARANCINI

roasted tomato & basil dipping sauce NF £10.5

TERIYAKI DUCK BAO BUN

summer oriental salad, micro coriander, plum sauce DF £11.5

CARAMELISED PEAR & QUINOA SALAD

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

BANG BANG BLACK SESAME CAULIFLOWER BITES

sweet chilli, cucumber & carrot julienne salad DF, NF, V, VG £8

ROASTED MEDITERRANEAN VEGETABLE SALAD

heirloom tomatoes, roquito peppers,
crumbled feta cheese, red pepper sorbet GF, NF, V, DFO, VGO £10.5

TO FOLLOW

CHICKEN & APRICOT BALLOTINE

mash potato, kale, tarragon cream sauce GF, NF £19.5

MAPLE & MUSTARD PORK RIBEYE

sautéed new potatoes, Autumn greens, apple & onion gravy GF, NF, DF £19

CAJUN BLACKENED SEABASS FILLET

crushed potatoes, French beans, Mexican lemon corn salsa GF, DF, NF £22.5

CREAMY RICOTTA & SPINACH TORTELLINI

king prawns, vegetarian parmesan NF £18.5

VEGAN CREAMY LINGUINE

Mediterranean vegetables, dressed arugula salad DF, NF, V, VG £16.5

THAI RED VEGETABLE 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

100Z BARRACKS FARM ENGLISH RUMP STEAK

triple cooked chips, flat mushroom, stem 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,
treacle ice cream, berries, treacle syrup NF, V £9.5

BELGIAN DARK CHOCOLATE TART

salted caramel ice cream NF, V £9.5

PUMPKIN CRÈME BRÛLÉE

shortbread biscuit, caramelised
pumpkin compote V, GFO £8.5

PLANT-BASED RASPBERRY FRANGIPANE PASTRY

raspberries, sponge cake, flaked almonds
GF, DF, V, VG £10

STICKY TOFFEE 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 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.

GORSE HILL
Surrey