

BAR & LOUNGE MENU

FRESHLY BAKED ARTISAN BREADS FOR TWO

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

TO BEGIN

CRISPY SALT & PEPPER SQUID

dressed salad leaves, sweet chilli sauce NF **10.5**

TORTILLA CHIPS

melted cheese, jalapenos, tomato salsa, sour cream GF, V, VGO **9**

CHEF'S SOUP OF THE DAY

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

SPICED BBQ CHICKEN WINGS

dressed salad leaves, BBQ sauce GF, DF, NF **9.5**

TO FOLLOW

VEGETABLE THAI RED CURRY

steamed rice, oriental salad GF, DF, NF, V, VG **16.5**
add chicken **6** | prawns **5.5** | tofu **5**

GRILLED BAVETTE STEAK

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

STEAK & ALE PIE

creamy mashed potatoes, garden peas NF **19.5**

CREAMY SPINACH & RICOTTA TORTELLINI

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

BEER BATTERED FISH & CHIPS

garden peas, chunky chips, tartare sauce DF, NF **18.5**

BURGERS

GORSE HILL'S CLASSIC BEEF BURGER

streaky bacon NF **18.5**

SOUTHERN FRIED CHICKEN BURGER

coleslaw, roasted tomato chutney NF **18.5**

MOROCCAN SPICED VEGETABLE BURGER

V, DFO, NFO, VGO **18.5**

all burgers come with baby gem lettuce, red onion, tomato, gherkin burger sauce, cheddar cheese & triple cooked chips in a toasted brioche bun

SALADS & SANDWICHES

CARAMELISED PEAR & QUINOA SALAD

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

add chicken **8.5** | tofu **5.5** | halloumi **6**

CAESAR SALAD

baby gem lettuce, croutons, anchovies, caesar aioli NF **10.5**

add chicken **8.5** | tofu **5.5** | halloumi **6**

HONEY GLAZED GAMMON HAM

mild cheddar, English mustard **10.5**

TUNA MAYONNAISE

sweetcorn, cucumber **10.5**

EGG MAYONNAISE

watercress NF, DF, V **10.5**

CORONATION CHICKEN

mayonnaise, red onion DF, NF **10.5**

AVOCADO MOUSSE

frisée, tomato, vegan feta DF, V, VG **10.5**

all sandwiches come with white or malt bloomer bread, vegetable crisps, dressed mixed leaves GFO

TO FINISH

BELGIAN DARK CHOCOLATE TART

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

FLOURLESS STICKY DATE PUDDING

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

WINTER BERRY CRÈME BRÛLÉE

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

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.