

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

PROSCIUTTO ROSETTE

radicchio, glazed figs, parmesan snow, pomegranate molasses GF, NF 10.5

TANDOORI KING PRAWNS

pickled red onions, mint labneh, pomegranate, mango chutney gel GF, NF 11.5

TERIYAKI DUCK BAO BUN

summer oriental salad, micro coriander, plum sauce DF 11.5

CARAMELISED WILLIAM PEAR & QUINOA SALAD

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

ROASTED BEETROOT CARPACCIO

plant-based feta cheese, aged balsamic, micro cress GF, DF, NF, V, VG 8

GARDEN PEA & LEMON BITES

vegetable crumb, minted avocado cream sauce DF, NF, V, VG 8

TO FOLLOW

STUFFED CHICKEN ROULADE

mushroom & spinach stuffing, herb mashed potatoes, crispy kale, truffle velouté GF, NF 19.5

RED WINE BRAISED JACOBS LADDER SHORT RIB BEEF

slow braised red cabbage, paprika roasted potato mids, kale, redcurrant jus GF, NF, DF 27.5

WHOLEGRAIN MUSTARD & MAPLE PORK NECK RIBEYE

sautéed baby potatoes, French beans, apple & onion gravy GF, DF, NF 19

HERB CRUSTED COD LOIN

crushed potatoes, seasonal greens, prosecco beurre blanc NF, GFO 21.5

CREAMY KING PRAWN, CHORIZO & PORCINI RAVIOLI

crispy rocket leaves, grated hard cheese NF 19.5

TRIO OF QUINOA, BEETROOT & MEDITERRANEAN VEGETABLE TIMBALE

potato mids, crispy kale, plant-based beetroot velouté GF, DF, NF, V, VG 18

VEGETABLE RED THAI CURRY

steamed rice, oriental salad GF, NF, DF, V, VG 16.50

add chicken 6 | prawns 5.5 | tofu 5

BUTTER CHICKEN MASALA

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

SALTED CARAMEL & CAPPUCINO ROULADE

fresh strawberries GF, V 9.5

PLANT-BASED TROPICAL SUNDAE*

rum-infused pineapple, coconut ice cream, mango compote, toasted coconut flakes GF, DF, NF, V, VG 9

FLOURLESS STICKY DATE PUDDING

vanilla ice cream, rich toffee sauce V, GF 9.5

BAILEYS CHEESECAKE*

cocoa powder dusting 9.5

TARTELETTE AUX FRAMBOISES

almond cream, whole raspberries, raspberry jelly 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