

À LA CARTE MENU

FRESHLY BAKED ARTISAN BREADS FOR TWO

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

TO BEGIN

GARDEN PEA & MINT VELOUTÉ

lemon crème fraîche, pea shoots, freshly baked artisan bread GF, V, DFO, VGO **8.5**

ATLANTIC PRAWN & AVOCADO TIAN

mango salsa, cucumber, lime dressing, coriander cress GF, NF **14**

KOREAN FRIED CHICKEN STRIPS

pickled cucumber, Asian slaw, sesame glaze, lime DF, NF **11**

CONFIT DUCK & POTATO CROQUETTES

pea purée, pickled red onion, tarragon aioli GF, NF **10.5**

SUMMER RAINBOW GRAIN BOWL

quinoa, chickpeas, tomatoes, beetroot, kale, pomegranate seeds, pumpkin seeds, citrus dressing GF, DF, NF, V, VG **10**

SWEET POTATO & CHICKPEA FALAFEL

hummus, pickled vegetables, micro herbs GF, DF, NF, V, VG **9.5**

WATERMELON & VEGAN FETA SALAD

cucumber, mint, balsamic glaze GF, DF, NF, V, VG **9.5**

TO FOLLOW

HERB-CRUSTED CHICKEN MILANESE

garlic potatoes, rocket, cherry tomato & parmesan salad, lemon dressing GF, NF, DFO **22**

MEDITERRANEAN LAMB KOFTA

mint yoghurt, tabbouleh, pickled red onion, pomegranate molasses NF, DFO **22.5**

CHARGRILLED GAMMON STEAK

honey mustard glaze, sweet potato wedges, seasonal greens, pineapple salsa, micro herbs GF, DF, NF **20**

MEDITERRANEAN BAKED COD LOIN

crushed potatoes, peppers, cherry tomatoes, courgette, kalamata olives, basil oil, lemon herb dressing GF, DF, NF **23.5**

SUMMER SEAFOOD TAGLIATELLE

mussels, king prawns, chorizo, cherry tomatoes, rocket, fresh herbs, lemon cream sauce NF **19.5**

GRILLED HALLOUMI, SWEET POTATO & CHICKPEA HARISSA BOWL

quinoa, kale, pomegranate, herb dressing, harissa hummus GF, NF, V **20**

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**

6OZ ARGENTINE RUMP STEAK

crispy potato mids, summer salad, chimichurri sauce GF, NF, DF **23.5**

8OZ CHARGRILLED SIRLOIN STEAK

triple-cooked chips, flat mushroom, stem broccoli PLUS choice of peppercorn/chimichurri sauce GF, NF, DF **29.5**

TO FINISH

TIRAMISINI*

coffee liqueur, mascarpone NF, V **9.5**

VEGAN MANGO CHEESECAKE

coconut biscuit, coconut cheese, lime sauce DF, V, VG **9.5**

FRENCH PEACH RUM BABA*

cream, caramelised peaches **9.5**

SUMMER BERRY CRÈME BRÛLÉE

shortbread biscuit, strawberries V, GFO **8.5**

ICE CREAM/SORBETS (CHOOSE 3 SCOOPS)

strawberry GF, vanilla, triple chocolate GF, caramel, pistachio GF, cookies & cream V, VGO **9.5**

TRIO OF BRITISH FARMHOUSE CHEESES

brie, stilton & mature cheddar, crackers, spiced apple chutney & grapes V **13**

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.