

# GORSE HILL

Surrey

## Bar & Lounge Menu

While you Wait - Serves Two

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

### To Begin

Chefs' Soup of the Day, Freshly Baked Artisan Bread £8.5 GF, NF, V, DFO, VGO

Spiced BBQ Chicken Wings, Dressed Salad Leaves, BBQ Sauce £9.5 GF, DF, NF

Crispy Salt & Pepper Squid, Dressed Salad Leaves, Sweet Chilli Sauce £10.5 NF

Loaded Nachos, Melded Cheese, Jalapenos, Tomato Salsa, Sour Cream £9 GF, V, VGO

### To Follow

8oz Barracks Farm Sirloin Steak, Triple Cooked Chips, Flat Mushroom, Tenderstem Broccoli Watercress, Peppercorn or Chimichurri Sauce £35 GF DF NF

Beer Battered Haddock Fillet, Garden Peas, Chunky Chips, Tartare Sauce £18.5 DF, NF

Surrey Farm Sausage Rings, Mashed Potato, Garden Peas, Caramelised Onion Gravy £18.5

Red Pesto Prawn & Chorizo Gnocchi, Tomato Sauce, Dressed Arugula Salad, Grated Gard Cheese £20.5 NF DFO

Mixed Vegetable Dhansak Curry, Steamed Rice, Kachumber Salad £18.5 GF, DF, NF, V, VG  
Add Chicken £4.5 | Prawns £4.5 | Tofu £4

### Burgers

Gorse Hill's Classic Beef Burger, Streaky Bacon £18.5 NF

Tandoori Chicken Burger, Onion Bhaji, Mango Chutney £18.5 NF

Spinach & Kale Falafel Burger £18.5 V DFO NFO VGO

All Burger Dishes Come With Baby Gem Lettuce, Red Onion, Tomato, Gherkin Burger Sauce Cheddar Cheese and Triple Cooked Chips

### Salads

Winter Squash Salad, Frisée, Red Onion, Crumbled Feta Cheese, Pomegranates, Toasted Pumpkin Seeds £9 GF NF V DFO VGO

Caesar Salad, Baby Gem Lettuce, Anchovies, Caesar Aioli £10.5 NF

Add Chicken £8.5 | Add Grilled Tofu £5

### Sandwiches

Honey Glazed Gammon Ham, Mild Cheddar, English Mustard £10.5

Smoked Salmon, Cream Cheese, Cucumber £12.5

Egg Mayonnaise, Watercress £10.5 DF NF V

Coronation Chicken, Red Onion £10.5 DF NF

Avocado Mousse, Frisée, Tomato, Vegan Feta £10.5 DF, V, VG

All Sandwiches Come With White or Malt Bloomer Bread, Vegetable Crisps, Dressed Mixed Leaves

### To Finish

Plant-Based Mango Cheesecake, Winter Berry Compote, Mango & Lime Sauce £9.5 GF DF V VG

Caramelised Pear, Apple & Forest Berry Crumble, Vanilla Ice Cream £9

Cherry Crème Brulee, Shortbread Biscuit, Cherry Sauce £9.5 V, GFO

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)

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.