

BAR & LOUNGE MENU

TO BEGIN

CRISPY SALT & CHILLI SQUID

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

TORTILLA CHIPS

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

BREADED GOUDA BITES

salsa roja **9**

SPICED BBQ CHICKEN WINGS

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

FRIED WHITEBAIT

lemon wedges, garlic aioli DF NF **8.5**

GARDEN PEA & LEMON BITES

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

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**

CUMBERLAND SAUSAGE & MASH

creamy mashed potatoes, garden peas,
caramelised onion gravy NF **18.5**

STEAK & ALE PIE

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

SMOKED HADDOCK & KEDGEREE FISHCAKE

rice flakes, black onion seeds, garden salad,
curry mayo GF NF **17.5**

CAESAR SALAD

baby gem lettuce, croutons, anchovies, caesar aioli NF **10.5**
add chicken **8.5** | tofu **5.5** | halloumi **6**

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**

MEXICAN BEAN & BEET BURGER

salsa roja 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**

SANDWICHES

HONEY-GLAZED GAMMON HAM

mild cheddar, English mustard **10.5**

TUNA MAYONNAISE

sweetcorn, cucumber **10.5**

CORONATION CHICKEN

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

AVOCADO MOUSSE

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

EGG MAYONNAISE

watercress NF, DF, V **10.5**

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

DESSERTS

TARTELETTE AUX FRAMBOISES

almond cream, whole raspberries,
raspberry jelly V **9.5**

FLOURLESS STICKY DATE PUDDING

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

SALTED CARAMEL & CAPPUCINO ROULADE

fresh strawberries GF V **9.5**

BAILEYS CHEESECAKE*

cocoa powder dusting **9.5**

PLANT-BASED TROPICAL SUNDAE*

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

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.