

# GORSE HILL

Surrey

## Bar & Lounge Menu

While you Wait – Serves Two

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

### To Begin

Watermelon & Basil Gazpacho, Summer Vegetable Salsa, Burned Garlic Oil Dressing (served chilled) £8.50 GF DF NF V VG

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, Melted Cheese, Jalapenos, Tomato Salsa, Sour Cream £9 GF V VGO

### To Follow

Grilled Bavette Steak Marinated in Thyme Oil, Triple Cooked Chips, Garden Salad, Chimichurri Sauce £21 GF NF DF

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

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

Prawns Alfredo, Tagliatelle, Garden Peas, Dressed Arugula Salad, Crumbled Feta Cheese £19.5 NF

Thai Red Curry, Steamed Rice, Oriental Salad £16.5 GF, DF, NF, V, VG

Add Chicken £6 | Prawns £5.5 | Tofu £5

### Burgers

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

Korean Fried Chicken Burger, Sweet and Spicy Gochujang Ketchup, Coriander Slaw £18.5 NF

Moroccan Spiced Vegetable 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

Roasted Chickpea and Quinoa Salad, Baby Heirloom Tomato, Kale, Beetroot, Pomegranate, Toasted Pumpkin Seeds £9.5 GF DF NF V VG  
Add Grilled Chicken £8.5 | Add Grilled Halloumi £6 | Add Grilled Tofu £5.5

Chicken Caesar Salad, Baby Gem Lettuce, Croutons, Anchovies, Caesar Aioli £18.5 NF

### Sandwiches

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

Tuna Mayonnaise, Sweetcorn, Cucumber £10.5

Egg Mayonnaise, Watercress £10.5 DF, NF, V

Chicken, Coronation Mayonnaise, Red Onion £10.5

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

All sandwiches come with White or Malt Bloomer Bread, Vegetable Crisps, Dressed Mixed Leaves

### To Finish

Tiramisini, Kahlua Coffee Liqueur\*, Coffee Soaked Ladyfingers, Mascarpone £9 NF, V

Plant Based Avocado & Lime Delice, Nibbled Pistachios £10 DF, V, VG

Summer Berry Crème Brulee, Shortbread Biscuit, Strawberries £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.