

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

SMOKED SALMON MOUSSE PARCEL

avruga caviar, minted pea purée, lemon dressed watercress GF, NF 13.5

CRISPY KOREAN CHICKEN STRIPS

oriental salad, sticky sesame gochujang glaze DF, NF 10.5

COLOMBIAN STYLE PORK BELLY CHICHARRONES*

chimichurri sauce, crunchy salad GF, DF, NF 11.5

ROASTED CHICKPEAS, QUINOA & HEIRLOOM TOMATO SALAD

kale, beetroot, pomegranate, toasted pumpkin seeds GF, DF, NF, V, VG 9.5

MEXICAN CAULIFLOWER RÖSTI

seasoned avocado purée, tomato salsa, plant based garlic aioli DF, NF, V, VG 9

LIME & PAPRIKA ROASTED CORN RIBS

pomegranate salsa, micro herbs GF, DF, NF, V, VG 8

TO FOLLOW

HERB INFUSED CHICKEN BALLOTINE

sautéed baby potatoes, kale, spinach mousse, herby cacciatore sauce GF, NF 22.5

SPRING DUTCH OVEN BRAISED JACOBS LADDER SHORT BEEF RIB*

mediterranean vegetables, potato mids, light red wine jus GF, DF, NF 27.5

HONEY & MUSTARD GLAZED GAMMON STEAK*

parsley crushed potatoes, seasonal greens, charred pineapple & rum salsa GF, DF, NF 19.5

BAKED COD LOIN

bubble & squeak hash potato, poached egg, kale, hollandaise sauce GF, NF 22.5

CREAMY KING PRAWN & CHORIZO TAGLIATELLE

crispy rocket leaves, grated hard cheese 19.5

BEETROOT WELLINGTON*

potato mids, crispy kale, red wine jus DF, NF, V, VG 18.5

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

BRAMLEY APPLE & SPECULOOS CRUMBLE TART

vegan vanilla ice cream GF, DF, V, VG 9.5

CHOCOLATE CHEESECAKE

chocolate sauce, biscuit crumb, fresh berries 9.5

ICE CREAM/SORBETS (CHOOSE 3 SCOOPS)

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

TRIO OF BRITISH FARMHOUSE CHEESES

brie, stilton & mature cheddar, crackers, spiced apple chutney, grapes V 12

FRENCH PEACH RUM BABA*

chantilly cream, caramelised peaches 9.5

ESPRESSO CRÈME BRÛLÉE

shortbread biscuit, strawberries V, GFO, NFO 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.