

# GORSE HILL

Surrey

## Restaurant Menu

### While you Wait – Serves Two

Freshly Baked Artisan Breads, 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

Torched Smoked Mackerel Fillet, Pickled Beetroot, Spring Salad Leaves, Lemon Dressing £11.5 GF, DF, NF

Parmesan and Cheddar Chicken Ball, Dressed Rocket Salad, Garlic Aioli £11.5 GF NF

Oriental Duck Tian, Sesame, Oriental Vegetables, Micro Cress, Chilli Jam £11.5 DF NF

Quinoa & Herloom Tomato Salad, Kale, Beetroot, Pomegranate, Toasted Pumpkin Seeds £9.5 GF DF NF V VG

Sweet & Sour Cauliflower Bites, Cucumber & Carrot Julienne Salad £9.5 DF NF V VG

Malabari Beetroot, Pea & Potato Cutlet, Spring Green Salad, Coriander & Mint Chutney £9.5 GF, DF, NF, V, VG

### To Follow

Chicken & Spinach Ballotine, Sautéed Baby Potatoes, Kale, Herb Cacciatore Sauce £22.5 GF NF

Honey & Mustard Glazed Gammon Steak, Creamed Mashed Potatoes, Seasonal Greens  
Charred Pineapple & Rum Salsa £22.50 GF NF DFO

Spring Dutch Oven Braised Beef, Mediterranean Vegetables, Potato Mids, Light Red Wine Jus £24.50 GF DF NF

Baked Cod Loin, Bubble & Squeak Hash Potato, Poached Egg, Kale, Hollandaise Sauce £22.5 GF, NF

Butter Chicken Tikka Masala, Steamed Rice, Kachumber Salad, Naan Bread, Onion Bhaji, Mango Chutney £24.5

Prawn & Chorizo Tagliatelle, Tomato Sauce, Dressed Arugula Salad, Grated Hard Cheese £20.5 NF, DFO

Vegan Creamy Linguine, Mediterranean Vegetables, Dressed Rocket Salad £18.5 DF, NF, V, VG

Thai Red Vegetable Curry, Steamed Rice, Oriental Salad £18.5 GF, DF, NF, V, VG  
Add Chicken £4.5 | Prawns £4.5 | Tofu £4

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

10oz Barracks Farm English Rump Steak, Served with Triple Cooked Chips, Flat Mushroom, Tender stem Broccoli  
and your choice of Peppercorn or Chimichurri Sauce £28.5 GF, NF, DF

### To Finish

Pineapple & Coconut Sundae, Ginger Crumb, Vanilla Bean & Coconut rum Ice Cream £9.50 V GFO

Plant-Based Dark Chocolate Cheesecake, Forest Berry Compote £9.5 DF, V, VG

Belgian Waffle, Rum & Raisin Ice Cream, Fresh Berries £9.5 V

Rhubarb & Apple Crumble Pot, Vanilla Ice Cream £9.5

Espresso 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.