

# 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

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

### To Follow

8oz Barracks Farm Sirloin Steak, Triple Cooked Chips, Flat Mushroom, Tender Stem Broccoli Watercress, Choice of Peppercorn or Chimichurri Sauce £37 GF DF NF

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

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

Thai Red Curry, Steamed Rice, Oriental 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

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

Spinach & 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

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

Caesar Salad, Baby Gem Lettuce, Croutons, 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

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

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

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.