

# RESTAURANT MENU

## BREAD AND STARTERS

Sharing Plate of Freshly Baked Artisan Breads With garlic and herb butter and truffle olive oil (V) (Vg optional)	£7.50
Chefs' Special Soup of the Day With freshly baked artisan bread (GF, NF, V) (DF, Vg optional)	£8.50
Honey & Ginger Torched Smoked Mackerel With carrot and orange salad, pickled cucumber ribbons and red chilli and maple dressing (GF, NF)	£10.50
Smoked Chicken & Mango With light spiced celeriac remoulade and pomegranate molasses (GF, DF, NF)	£11.50
Caramelised Pear Salad With frisée, red onion, crumbled feta cheese, pomegranate and toasted pumpkin seeds (GF, NF, V) (Vg optional)	£9.00
Prosciutto & Cherry Tomato With minted melon & frisée salad (GF, DF, NF)	£10.50
Buffalo Cauliflower Bites With an oriental julienne salad and sweet chilli sauce (DF, NF, V, Vg)	£9.00
Soya 'Crab' Cakes With lemon, pickled red onion and herb mayonnaise (DF, NF, V, Vg)	£11.50

## MAIN COURSES

Tarragon & Garlic Roasted Half Chicken With summer greens, sauteed capers and baby potatoes and light jus (GF, DF, NF)	£22.50
Pork Lechon Slow cooked rolled pork belly with fennel, cherry tomato, butter and cannellini beans (GF, NF)	£22.50
Korean Braised Blade of Beef With roasted potatoes mids, summer greens and ginger infused jus (GF, DF, NF)	£24.50
Seafood & Chorizo Linguine With red pepper and tomato sauce and pickled cucumber slaw (NF, GF, DF Optional)	£21.50
Thai Style Red Prawn Curry (GF, DF, NF) With coconut milk, steamed rice, and prawn's cracker	£20.50
Soya Popette and Linguine (DF, V, Vg) Vegan soya meatballs served with spaghetti and hot and spicy Chraimeh sauce.	£20.50

## GRILL

8oz Barracks Farm English Rib-Eye Steak (GF, NF, DF)	£35.00
10oz Barracks Farm English Rump Steak (GF, NF, DF)	£25.50
Mushroom Ribeye Steak (DF, NF, V, Vg)	£24.50

All grill dishes served with triple-cooked chips, flat mushroom, tender stem broccoli and a choice of either peppercorn or chimichurri sauce.

## DESSERTS & CHEESE

Tiramisu Savoardi finger biscuits soaked in Espresso & Kahlua Coffee Liqueur with Mascarpone, arranged in a Martini Glass (NF)	£9.00
Belgian Chocolate Cheesecake With vanilla ice cream and a dark chocolate sauce (V)	£9.50
Passion Fruit & Mango Delice With strawberry and micro mint (NF)	£9.00
Maple Peach Streusel Sundae With vanilla ice cream and maple syrup (NF) (GF, Vg optional)	£9.00
Trio Of British Farmhouse Cheeses Brie, stilton, and mature cheddar, served with crackers, spiced apple chutney and grapes (v)	£10.50
Lychee and Coconut Sundae With mango coulis (GF, DF, V, NF, Vg)	£10.50

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.