



AUTUMN MENU

STARTERS

Seasonal soup of the day (v) fresh 'Bread of Heaven' bloomer	£5.50	Venison salami roasted artichokes, Secretts' rocket, Sussex charmer, beetroot glaze	£7.75
Crispy halloumi fries (v) cumin chickpeas, Secretts' leaves, avocado yogurt dressing	£6.95	Grilled sardine fillet roasted red pepper salsa, garlic crostini, dressed pea shoots, pesto dressing	£6.50
Chicken liver parfait fig and apple chutney, toasted caraway and rye loaf	£7.25	Smoked trout horseradish and caper pâté pickled cucumber, toasted sourdough	£7.25

DELI BOARDS

great to share as a light bite or as a main for one

Whole baked camembert (v) studded with rosemary and garlic, served with apple and fig chutney, toasted sourdough, mixed Secretts' leaves	£13.50	British Board salted beef brisket, chicken liver parfait, venison salami, smoked trout pâté, sardine fillet, apple and fig chutney, red pepper salsa, marinated olives, toasted sourdough, mixed Secretts' leaves	£19.95
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MAINS

please check our blackboard for freshly prepared daily specials

Red Mist Ale battered haddock and chips sautéed peas with bacon and crème fraîche served with homemade tartare sauce	£12.95	Pan-fried fillet of sea bass, wilted baby spinach, creamy mash potato, palourde clams, white wine cream sauce	£16.95
Pan-seared chicken supreme parsnip puree, dauphinoise potato, sautéed kale, red wine and mushroom jus	£14.50	Vegetarian Wellington (v) flat mushroom, wilted spinach, smoked Applewood cheese, roasted new potatoes, kale pesto sauce	£11.95
Prime British beef burger smoked Applewood cheddar, beef tomato, crisp cos, red onion tomato salsa in a toasted brioche bun with seasoned chips	£13.50	Slow-roasted English porchetta pork belly stuffed with sage and apple, wholegrain mustard mash potato, buttered greens, red wine jus	£16.50
Roasted butternut squash and artichoke risotto (v) goat's cheese, roasted chestnuts, cheese crisp, truffle oil, dressed rocket	£11.25	Chargrilled 8oz Surrey Farm sirloin steak roasted flat mushroom, seasoned chips and a Secretts' leaves, slow-roasted tomato and red onion salad Choice of; peppercorn sauce Norbury Blue sauce or garlic butter	£22.95
English beef, mushroom and Rushmoor Ripper pie seasoned chips, sautéed greens and red wine jus	£13.50		

A BIT ON THE SIDE

all £3.50

Bread board
Seasoned chips
Secretts' mixed leaf salad

Garlic ciabatta
Buttered greens

Marinated olives
Rocket and Parmesan salad
Roasted new potatoes

FRESH - LOCAL - SEASONAL

IF YOU HAVE DIETARY REQUIREMENTS, HOWEVER SMALL, PLEASE SPEAK WITH YOUR SERVER. DUE TO THE NATURE OF HOW WE SOURCE & PREPARE OUR FRESH INGREDIENTS WE CAN NOT GUARANTEE THAT ITEMS HAVE NOT COME INTO CONTACT WITH NUTS.

AN OPTIONAL 10% WILL BE ADDED TO TABLES OF 8 OR MORE



HOMEMADE DESSERTS

White chocolate and vanilla cheesecake £6.95
Granny Smith apple puree, pecan crumb, mixed berry compote

Warm chocolate brownie £6.50
salted caramel sauce, Jersey cream ice cream

Earl Grey infused pear and blackberry mess crushed £6.50
meringue, Chantilly cream, mint leaves

Sticky toffee pudding £6.95
clotted cream, sea salt toffee sauce

MEADOW FARM COTTAGE ICE CREAM

Jersey cream – Strawberry –
Chocolate - Salted caramel
Honey and Lavender – Pistachio and Almond

Lemon sorbet
Mango sorbet – Raspberry sorbet
£3.50 – 2 scoops / £4.95 – 3 scoops

Errazuriz, Sauvignon Blanc, dessert wine
£6.95 125ml glass / £19.95 37.5cl bottle

LOCAL BRITISH CHEESEBOARD: with fresh grapes, homemade chutney and artisan crackers

Choice of three for £8.95
Extra cheese £2.25 each

Tunworth Brie
from Hampshire, sweet nutty flavour and a creamy texture

Sussex Charmer
from West Sussex, a creamy mature cheddar taste with the zing of Parmesan

Norbury Blue
blue veined cheese from Mickleham, Surrey

Golden Cross
creamy rich goat's cheese from Greenacres Farm, East Sussex

Tornegus
washed rind, semi-soft Surrey cheese, with notes of spice becoming fruitier and more powerful with age

BRANDYS

Courvoisier VSOP Exclusif £5.20
complex, deep and extremely versatile, combining spirits from the four best crus in the Cognac region

Courvoisier XO £9.70
very old blend of fine and well-mature cognacs. Exotic vanilla and cocoa bouquets, spicy amber and cinnamon aromas and violet floral notes all come together to excite the senses

MALTS

The Macallan Gold £4.10
natural colour, aged in sherry oak casks

Laphroaig £4.10
the definitive Islay single malt: peaky, smokey, challenging, rewarding

Highland Park £4.00
distinctive aromatic, full bodied floral sweetness of a whiskey

PORTS

Cockburns Special Reserve £4.25
medium dark ruby colour, with a deep garnet edge. Clean aroma, with a hint of plum. Off-dry to medium-sweet.

Taylor's Late Bottle Vintage £4.25
possesses attractive liquorice and floral aromas with spicy complexity and depth, held together by superb structure and balance.

FRESH COFFEE

Espresso £2.20
Double Espresso £2.60
Americano £2.60
Cappuccino £2.90
Flat White £2.70
Mochaccino £2.90
Latte £2.90
Hot chocolate £2.95
Macchiato £2.60

TEAS

English Breakfast £2.60
Camomile £2.60
Green £2.60
Earl Grey £2.60
Peppermint £2.60
Fresh Mint £2.60
Lemongrass and Ginger £2.60

DIGESTIFS

Amaretto £3.30
Baileys (50ml) £4.90
Cointreau £3.60
Drambuie £3.90
Tia Maria £3.40

LIQUOR COFFEES £5.25

Irish Coffee (Jamesons) £4.90
Irish Cream (Baileys) £3.60
Italian Classico (Amaretto) £3.90
Calypso Coffee (Tia Maria) £3.40
French Coffee (Cointreau) £3.40
Parisian Coffee (Courvoisier VS) £3.40
Café Corretto (Sambuca) £3.40
English Coffee (Bombay Sapphire) £3.40

FOOD ALLERGIES AND INTOLERANCES

BEFORE ORDERING PLEASE SPEAK TO YOUR SERVER ABOUT YOUR REQUIREMENTS.
AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 8 OR MORE

FRESH — LOCAL — SEASONAL

 **Surrey Hills**