



GLUTEN FREE AUTUMN MENU

STARTERS

Seasonal soup of the day (v) gluten free toast	£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, gluten free toast, dressed pea shoots, pesto dressing	£6.50
Chicken liver parfait fig and apple chutney, gluten free toast	£7.25	Smoked trout horseradish and caper pâté pickled cucumber, gluten free toast	£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, gluten free toast, 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, gluten free toast, mixed Secretts' leaves	£19.95
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MAINS

please check our blackboard for freshly prepared daily specials

Gluten free battered haddock and chips sautéed peas with bacon and crème fraîche, 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, mushroom and red wine jus	£14.50	Chargrilled 8oz Surrey Farm sirloin steak roasted flat mushroom, seasoned chips and a Secretts' leaves, slow-roasted tomato and red onion salad <i>Choice of;</i> peppercorn sauce Norbury Blue sauce or garlic butter	£22.95
Naked British beef burger smoked Applewood cheddar, beef tomato, crisp cos, red onion tomato salsa with seasoned chips	£13.50		
Roasted butternut squash and artichoke risotto (v) goat's cheese, roasted chestnuts, cheese crisp, truffle oil, dressed rocket	£11.25		

A BIT ON THE SIDE

all £3.50

Seasoned chips
Secretts' mixed leaf salad

Buttered greens
Roasted new potatoes

Marinated olives
Rocket and Parmesan salad

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

Earl Grey infused poached pear
clotted cream and chocolate sauce

£6.50

Blackberry Eton mess

£6.50

crushed meringue, Chantilly cream, mint leaves

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

Triple chocolate sundae

£6.50

chocolate ice cream, chocolate shards, dark chocolate
sauce

Errazuriz, Sauvignon Blanc, dessert wine

£6.95 125ml glass / £19.95 37.5cl bottle

LOCAL BRITISH CHEESEBOARD: with fresh grapes, homemade
chutney, gluten free toast

Choice of three for £8.95

Extra cheese £2.25 each

Tunworth Brie

from Hampshire, sweet nutty flavour and a
creamy texture

Sussex Charder

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

complex, deep and extremely versatile,
combining spirits from the four best crus
in the Cognac region

£5.20

MALTS

The Macallan Gold

natural colour, aged in sherry oak
casks

£4.10

Laphroaig

the definitive Islay single malt: peaky,
smokey, challenging, rewarding

£4.10

Highland Park

distinctive aromatic, full bodied floral
sweetness of a whiskey

£4.00

PORTS

Cockburns Special Reserve

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

£4.25

Taylor's Late Bottle Vintage

possesses attractive liquorice and
floral aromas with spicy complexity
and depth, held together by superb
structure and balance.

£4.25

Courvoisier XO

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

£9.70

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	£2.60
Baileys (50ml)	£2.60
Cointreau	£2.60
Drambuie	£2.60
Tia Maria	£2.60

LIQUOR COFFEES £5.25

Irish Coffee (Jamesons)	£3.30
Irish Cream (Baileys)	£4.90
Italian Classico (Amaretto)	£3.60
Calypso Coffee (Tia Maria)	£3.90
French Coffee (Cointreau)	£3.40
Parisian Coffee (Courvoisier VS)	
Café Corretto (Sambuca)	
English Coffee (Bombay Sapphire)	

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**