



GLUTEN FREE WINTER MENU

STARTERS

Seasonal soup of the day (v) gluten free toast	£5.95	Gluten free battered tiger prawns Secretts' leaves, sweet chilli dressing	£8.25
Caramelised red onion and goat's cheese salad (v) slow-roasted cherry tomatoes, beetroot glaze	£6.95	John Ross whisky-cured smoked salmon infused with Balvenie single malt Scottish whisky, with horseradish and dill crème fraiche, pickled fennel	£7.95
Chicken liver parfait sticky red onion jam, toasted gluten free bread	£7.75		

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 sticky red onion jam, gluten free toast, mixed Secretts' leaves	£13.50	British Board Cattleman's rare beef, chicken liver parfait, battered prawns, whiskey-cured smoked salmon, sticky red onion jam, 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 Brixham haddock and chips sautéed peas, homemade tartare sauce	£13.50	Pan-fried fillet of cod brown crab, boiled new potatoes, spring onion and saffron chowder.	£16.95
Slow-braised Barbary duck leg roasted new potatoes, Secretts' wilted spinach and a white bean, tomato and chorizo stew	£16.95	Chestnut mushroom risotto (v) wild mushroom crumb, cheese crisp, truffle oil, dressed rocket	£12.50
Naked prime British beef burger farmhouse cheddar, smoked bacon, beef tomato, crisp cos, red onion, tomato salsa with seasoned chips	£13.95	Chargrilled 8oz Surrey Farm sirloin steak roasted flat mushroom, seasoned chips, Secretts' leaves, slow-roasted tomato and red onion salad	£22.95
Roasted vegetable and goat's cheese pie (v) Secretts' seasonal greens, seasoned chips, red onion jus	£13.95	Choice of; peppercorn sauce Norbury Blue sauce garlic butter	
English steak and St Peter's dark ale pie Secretts' seasonal greens, seasoned chips, red onion jus	£14.95		

A BIT ON THE SIDE

all £3.75

Seasoned chips
Secretts' mixed leaf salad

Secretts' mixed 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

Sticky toffee pudding clotted cream, sea salt toffee sauce	£6.25	Glazed lemon tart, cinnamon-spiced berries, vanilla Chantilly cream	£6.50
		Baileys and vanilla crème brûlée	£6.95

MEADOW FARM COTTAGE ICE CREAM

Jersey cream – Strawberry
Chocolate - Salted caramel
Cinnamon – Rum butter

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

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

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

MALTS

Glenfiddich 12-year-old
sweet., fruity notes. Develops into butterscotch, cream, malt and subtle oak flavours

Laphroaig
the definitive Islay single malt: peaky, smoky, challenging, rewarding

Glenfiddich 15-year-old
silky smooth, revealing layers of sherry oak, marzipan, cinnamon and ginger.

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.

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

FRESH COFFEE

Espresso	£2.50
Double Espresso	£2.90
Americano	£2.90
Cappuccino	£3.10
Flat White	£2.90
Mochaccino	£3.10
Latte	£3.10
Hot chocolate	£3.10
Macchiato	£2.90

TEAS

English Breakfast	£2.80
Camomile	£2.80
Green	£2.80
Earl Grey	£2.80
Peppermint	£2.80
Fresh Mint	£2.80
Lemongrass and	£2.80
Ginger	£2.80

DIGESTIFS

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

LIQUOR COFFEES £5.75

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

