

## To Start

# GORSE HILL

Surrey

Chef's homemade soup of the day

Chicken liver Parfait served with onion chutney  
and toasted brioche

Peppered mackerel with horseradish  
crème fraiche and pickled cucumber

Baked goat cheese with crispy rocket and  
balsamic glaze

## In the Middle

Roast topside of the beef with red wine jus

Half roast chicken with caramelized onion gravy

Garlic and herb crusted hoki fillet

Mediterranean vegetable filo parcel  
**All the mains served with roast potato,  
seasonal vegetable and Yorkshire pudding.**

## To Finish

Chocolate fondant with clotted cream

Vanilla cheesecake with seasonal berries

Trio of melon with lemon sorbet

Selection of British cheese with grapes, crackers  
and chutney (supplement of £2.50)

**2 courses for £19.95**

**3 courses for £24.95**

Please advise your server if you suffer from any  
food allergies