



# GLUTEN FREE WINTER MENU

## WHILE YOU WAIT

**Gluten free garlic bread (V)** 3.75  
*add cheese 50p*

**Marinated olives (VE)** 3.50

**Crispy fried whitebait** 4.95  
dusted with cayenne pepper,  
Cold Pressed oil rapeseed mayonnaise

## STARTERS

**Homemade soup of the day (VE)** 5.95  
gluten free bread

**Norbury Blue cheese and chestnut mushroom tart (V)** 7.95  
served warm, Secretts' baby leaf, tarragon and mustard vinaigrette, caramelised onion jam

**Cornish mussels** starter 8.50 | main 15.95  
leeks, garlic, Hazy Hog cider sauce,  
gluten free bread (*main course served with chips*)

**Winter squash and chickpea falafel (V) (\*\*)** 6.95  
Secretts' baby leaf, mint yoghurt dip

**Battered tiger prawns** starter 8.95 | main 14.95  
sweet chili dip

**Chef's chicken liver parfait** 6.50  
Secretts' baby leaf, plum and ginger chutney,  
gluten free toast

**Cured venison, pork belly, peppercorn terrine** 9.75  
red onion marmalade, Secretts' baby leaf,  
gluten free toast

## SHARING BOARDS

Perfect to share as a starter, a light bite or as a main for one

**Whole baked camembert (V)** 14.75  
infused with rosemary and garlic,  
sticky onion jam, gluten free toast

**Winter board** 19.95  
Norbury Blue cheese and chestnut mushroom tart, chef's chicken liver parfait, honey mustard chipolatas, Laverstoke Park black pudding, mixed leaves, dips, gluten free toast

## MAINS

**Prime British beef burger** 14.95  
smoked bacon, mature cheddar, beef tomato, gem lettuce, red onion, gherkin, gluten free bun, chips  
*Double up your burger patty 3.95*

**Fresh battered haddock** 13.95  
chips, sautéed peas, homemade tartare sauce

**Pan fried fillet of Chalk Stream trout** 16.95  
roasted new potatoes, salsify purée, wilted spinach, lemon butter

**8oz Surrey Farm sirloin steak** 24.95  
**8oz dry aged English ribeye steak** 27.95  
chips, roasted tomatoes, grilled flat mushroom, mixed Secretts' salad, with a choice of blue cheese glaze, peppercorn sauce or garlic butter

**Dry aged English pork belly** 18.50  
colcannon mash, honey and mustard Chantenay carrots, Hazy Hog cider and sage jus

**Roasted beetroot risotto (V) (\*\*)** 12.50  
crumbed goat's cheese, vegetable crisps, dressed rocket, Cold Pressed rapeseed truffle oil

**Venison and bacon pie** 15.25  
rich red wine and mushroom sauce, encased in suet pastry, mash, seasonal vegetables

**Sweet potato, mushroom & spinach pie (V)(\*\*)** 13.75  
thick creamy sauce, encased in short crust pastry, caramelised onion jus, mash, seasonal vegetables

**Garlic and herb roasted chicken supreme** 15.75  
dauphinoise potatoes, green beans, wild mushroom, smoked bacon and tarragon jus

## A BIT ON THE SIDE

Chips | mash potato | dauphinoise | roasted new potatoes (V) 3.75

Seasonal vegetables | mixed leaf salad 3.25

FRESH - SEASONAL - LOCAL

(V) = VEGETARIAN DISH (VE) = VEGAN DISH (\*\*) = CAN BE ADAPTED TO VEGAN ON REQUEST

See overleaf for information on allergies and intolerances.

An optional 10% service charge will be added to tables of 8 people or more.





## DESSERTS

**Sticky toffee pudding (V)** 5.95  
salted caramel sauce, vanilla ice cream

**Bramley apple and spiced plum crumble tart (V) (\*\*)** 6.50  
vanilla pod custard

**Lemon tart (V)** 6.50  
winter berry compote

**Chocolate orange torte (VE)** 6.25  
vanilla ice cream

**Local ice cream** 2 scoops 3.50 | 3 scoops 4.95  
chocolate | vanilla | strawberry | honeycomb | salted caramel | cherry

**Local sorbet (VE)** 2 scoops 3.50 | 3 scoops 4.95  
lemon | raspberry | mango

## BRITISH CHEESE BOARD

grapes, celery, plum and ginger chutney, gluten free toast 9.50

### Rosary Ash

goat's cheese with a mousse-like texture and a natural acidity, made from pasteurised milk and vegetarian rennet.

### Norbury Blue

a distinct flavoured blue veined cheese, handmade on the Albury Estate, Surrey.

### Waterloo

rich and creamy semi-soft cheese made from unpasteurised Guernsey cow's milk with a vegetarian rennet.

### Sussex Chарmer

from West Sussex; a creamy mature cheddar taste with the zing of Parmesan.

*A Sunday well spent  
brings a week of content...*

Relax in good company and enjoy  
our proper Sunday roasts!

Tuck into our selection of traditional British roasts  
served with crispy roast potatoes,  
lashings of gravy and fresh, seasonal vegetables.

*Visit our website to book a table.*

## SANDWICHES

Monday to Saturday (lunchtime only)

All sandwiches served with chips or a cup of homemade soup.

**Chicken BLT** 8.75

Cold Pressed rapeseed oil mayonnaise

**John Ross smoked salmon** 9.75

horseradish mayonnaise

**Mature cheddar and plum and ginger chutney (V)** 8.75

peppery rocket

**Winter squash and chickpea falafel (\*\*)** 8.50

mint yoghurt

*Served on gluten free bread*

## GREEN PLATE POLICY

### ALLERGENS & INTOLERANCES

Please speak to your server about ANY allergens or intolerances.  
We cannot guarantee that items have not come into contact with nuts.  
If you have any allergies or intolerances your food should be served on a green plate.

**Please do not consume anything not served on a green plate.**

