

#### **APERITIF**

Albury Vineyard Classic Cuvee 125ml 12 | Albury Vineyard Sparkling Rose 125ml 12 Swan Spritz Tanqueray No10 gin, St Germain elderflower & bubbles 12

### FOR THE TABLE

Garlic stone-baked ciabatta / cheese (v)	5.5 / 6.5
Butterbean hummus $\textit{with}$ coconut yoghurt, to asted pine nuts, rocket & Greek pitta $(v)$	7.5
Monkfish scampi with a spicy ketchup	10
House marinated olives, rosemary focaccia, salted butter $\mathcal E$ to asted sourdough $(v)$	7
STARTERS	
Soup of the day with toasted sourdough (gfo/pbo)	8
Burrata, heirloom tomato, rocket, basil pesto & warm focaccia (v)	11
Salmon gravadlax with preserved lemon mayo, dill cream cheese & crostini	10
Surrey Farm pulled beef on toasted crumpet with celeriac puree & pickled onions	10

## **STEAKS**

Our Surrey Farm steaks are lightly basted served with chunky chips, rocket & parmesan salad 10oz Surrey Farm Rump (gfo) 25 5 supp 10oz Surrey Farm Ribeye (gfo) 32 10 supp Sauce 2
Creamy Peppercorn, Blue Cheese, Rich Gravy, Béarnaise, Chimichurri or Garlic Butter

Catch of the day – ask your server for today's catch! (v)

# VISIT OUR DRY AGE FRIDGE

Your choice of size and sides!

Big Cuts | 35-day Dry Aged Steak
Ask your server for today's cut!

Every Tuesday is Butcher's Price

our Surrey Farm steaks at Butcher

Prices!

24

## MAINS

Grilled pork chop, roast heritage pumpkin, butternut puree, stem broccoli & marsala jus	21
Sea salted & dill battered fillet of haddock with chunky chips, mushy peas & tartare.	18.5
80z hand pressed rump burger & chips, cheddar & bacon or blue cheese & marmalade	18
Beyond Burger plant-based with 'cheese,' gem, gherkins, sriracha mayo & chips (pb)	18
Corn fed chicken, leek & wild mushroom pie, mash, greens, proper gravy & crispy onions	19
Celeriac steak with parsnip puree, grilled stem broccoli & pine nut salsa (gf/pb)	17
SANDWICHES with chips or dressed salad - available 12pm-3pm Monday till Saturday only	
Burrata, tomato & rocket on focaccia with balsamic glaze (v)	12
Rare roast rump cap of Surrey Farm beef with horseradish mayo & gravy	13
Fish finger ciabatta with gem lettuce & tartare	12
Sides	
Tender-stem broccoli with garlic oil & pickled chilli (gf/pb)	6
Seasonal greens (gf/pb)	5
Rocket & parmesan salad (v/gf)	5
Chunky chips (pb/gfo)   Skinny Fries (pb/gfo) + Chimichurri 2	5
Posh' chips with resemany truffle oil & parmesan (ofe)	7

Weekday Lunch - Two courses for £23.50\*