



# WINTER SUNDAY MENU

## WHILE YOU WAIT

Garlic ciabatta (V) 3.75  
*add cheese 50p*

Marinated olives (VE) 3.50

Local bread selection (V) 4.75  
Cold Pressed rapeseed oil  
and balsamic, salted butter

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

Honey and mustard chipolatas 4.95

## STARTERS

Homemade soup of the day (VE) 5.95  
fresh bread

Battered tiger prawns starter 8.95 | main 14.95  
sweet chili dip

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

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

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

### FANCY SOMETHING TO SHARE?

Whole baked camembert (V) 14.75  
infused with rosemary and garlic, sticky onion jam,  
toasted ciabatta

## GREAT BRITISH ROASTS

Half roast chicken 14.95  
sausage meat stuffing

Roast sirloin of  
English beef 17.50  
cooked pink

Dry aged loin of  
English pork 15.95  
crackling, apple sauce

Trio of roasts 18.95  
Can't decide which meat to  
have... Why not have a bit  
of everything?

Vegetable & lentil loaf (V) 14.50  
Yorkshire pudding, roasted new  
potatoes, seasonal vegetables,  
caramelised onion jus

*served with homemade Yorkshire pudding, duck fat roast potatoes,  
seasonal vegetables and rich red wine gravy.*

### EXTRA TRIMMINGS

Cauliflower cheese 3.50 | extra Yorkshire pudding 1.50 | extra roast potatoes 3.75 | mash potato 3.75  
Sausage meat stuffing 2.50 | seasonal vegetables 3.25

## MAINS

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

Surrey plant-based burger (VE) 13.95  
vegan cheese, In The Buff sweet paprika  
ketchup, beef tomato, gem lettuce, red onion,  
gherkin, toasted bun, roasted new potatoes  
*Double up your burger patty 3.95*

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

Roasted fillet of hake 19.25  
wrapped in Parma ham, mussel and prawn  
chowder, new potatoes, wilted spinach

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

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

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

## 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.





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## DESSERTS

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**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

**Homemade bread and butter pudding (V)** 5.75  
vanilla pod custard

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

**Honeycomb cheesecake (V)** 6.50  
Chantilly cream

**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

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## BRITISH CHEESE BOARD

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grapes, celery, plum and ginger chutney, artisan crackers 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 in Surrey.

### Waterloo

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

### Sussex Charmer

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



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*Ask your server for more information.*

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## GREEN PLATE POLICY

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### 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.**

