

## MOTHERS DAY

3 COURSE £45 | KIDS 2 COURSE FROM  
KIDS MENU £12.50

**Mixed olives**  
(Vg, gf) 4.50

**Fresh bread brushed with  
garlic butter & rosemary salt**  
(V) 4.50

**Zucchini Fritti**  
(Vg) £6.00

**Hummus & pita  
bread**  
(Vg) £7.50

### STARTERS

#### Soup of the day

Daily market vegetable, toasted bread (V)

#### Breaded whitebait

Tartare sauce, lemon wedge

#### Chicken wings

Spicy Sriracha, spring onion & chilli (gf)

#### Mini sausages

Honey, chives & American mustard dip

#### Pork belly bites

Asian glazed and topped with spring onion & toasted sesame seeds.

#### King prawn & chorizo

Red chilli, garlic, tomato, parsley with toasted bread (gfo)

#### Spiced halloumi sticks

Topped with confit garlic mayo, chives & pomegranate (V, gf)

#### Tomato bruschetta

Tomato, garlic, red onion, olive oil & basil on toasted Italian bread (Vg)

#### Buffalo cauliflower

Topped with confit garlic mayo, chives, crispy onions & red chilli (Vg, gfo)

### MAINS

**Premium Surrey farm steak served  
with skinny chips & peppercorn  
sauce**

#### 10oz Rib-eye

(£8 supplement)

#### Chicken Milanese

Parmesan & rosemary breaded chicken breast with spicy cherry tomato linguine

#### Harpers Burger

Cheddar cheese, smoked bacon, Harpers burger sauce, shredded lettuce, red onion & tomato in a brioche bun. Skinny fries & gherkin on the side.

#### Calves liver & bacon

Pan fried calves liver, streaky bacon, green beans, mashed potato & onion gravy (gf)

#### King prawn & chorizo linguine

king prawns, chilli, garlic, parsley, chorizo in a rich tomato sauce. (gfo)

#### Wild mushroom & truffle linguine

Wild mushroom sauce, cream cheese, pecorino & truffle oil (V, gfo)

#### Pan fried seabass

Lemon & parsley crushed new potatoes, lobster bisque, buttered samphire

#### King prawn & chorizo linguine

king prawns, chilli, garlic, parsley, chorizo in a rich tomato sauce. (gfo)

#### Chilli chicken pesto

Trofie pasta in a homemade basil pesto with chicken & chilli (N, gfo)

#### Fish & chips

Beer battered haddock fillet, chunky chips, garden peas & tartare sauce.

#### Sweet potato & chickpea curry

Sweet potato, chickpeas, red pepper & spinach in a coconut curry sauce. served with rice (Vg, gf)

#### Super Salad

Bell peppers, charred broccoli, radish, spiced cauliflower & chickpeas, crumbled feta, vinaigrette dressing & crispy onions (V, gfo)

### ROASTS

#### Roast Chicken

Roast chicken, roast potatoes, honey roast root veg, mixed seasonal greens, Yorkshire pudding & homemade gravy. (gfo)

#### Surrey Farm Roast Sirloin

Roast sirloin of beef, roast potatoes, honey roast root veg, mixed seasonal greens, Yorkshire pudding & homemade gravy. (gfo)

#### Roast Pork Belly

Roast pork belly, crackling, roast potatoes, honey roast root veg, mixed seasonal greens, Yorkshire pudding & homemade gravy. (gfo)

#### Roast Celeriac

Celeriac steak marinated in honey & mustard, roasted & served with all the trimmings, Yorkshire pudding & vegetarian gravy (V, gfo)

### DESSERTS

#### Chocolate Brownie

Warm chocolate brownie with vanilla ice cream and chocolate sauce.

#### White chocolate and passionfruit cheesecake

Baked white chocolate cheesecake topped with passionfruit.

#### Creme Brule

Rich and creamy set custard topped with a layer of caramelised sugar

#### Profiteroles

Cream filled choux pastry balls topped with white and dark chocolate

#### Selection of British Cheeses

Soft & creamy Button Mill, bright & zingy Blacksticks & classic hard cheese Sunday best. (£5 supplement)

### SIDES

#### Sprouting Broccoli

Sea salt & butter (V, gf) 5.50

#### Green Beans

with garlic & chilli (Vg, gf) 5.50

#### Garlic mushrooms

(Vg, gf) 5.50

#### Thick cut Chips

(gf) 4.50

#### Roast Root vegetables

(V, gf) 5.95

#### Creamed spinach

topped with peccorino (V, gf) 5.95

#### House salad

Vinaigrette dressing (Vg, gf) 5.50

#### Mashed potato

(V, gf) 5.50

#### Skinny Fries

(gf) 4.50

#### Cauliflower Cheese

Baked with cheddar (V) 5.95

For any allergens or intolerances, please make your server aware before placing your order. We produce our food in a kitchen where allergens are present and handled. While we take steps to keep things separate, we cannot guarantee any items are allergen free.