



Something to whet your appetite perhaps?



Melting Camembert box (V)

Whole camembert studded with garlic and thyme cooked in the wood oven and served with ale chutney and wholemeal bread.

£6.95



Soup of the day (V)

Homemade here of course served with wholemeal bread and butter.

£4.95



Game terrine

Local shot game, braised, pressed and dressed with a pickled cucumber and wholemeal bread.

£7.20



Wood oven flatbread (V)

With three dips including beetroot and bramley apple, cannellini bean and roasted garlic and aioli.

£6.00



Scotch Egg

Hens egg wrapped in pork and black pudding mince, crumbed and fried with Piccalilli and pig skin crackling.

£5.90



Cornish Smoked Mackerel Pate

A smooth mackerel pate, served with wholemeal toast and vine tomatoes.

£6.50

And now something a little larger?



Fresh Fish Pie

Made in our own kitchen of course. Large chunks of fresh south coast fish in a creamy white homemade sauce topped with creamy mash and served with seasonal vegetables.

£12.00



Steak and kidney suet pastry pudding

Made here using Gerry's secret recipe! Served on a bed of seasonal greens and creamy mash potato.

£12.50



Vegetable suet pastry pudding (V)

Seasonal vegetables cooked slowly together in a cheese sauce & wrapped in delicious suet pastry with creamed mash potato and seasonal greens.

£11.50



Chicken breast

Corn fed local free range chicken breast wrapped in Parma ham, creamy sage mash and served with seasonal local vegetables and a shitake mushroom sauce.

£11.50



Game paella

locally sourced seasonal game, (pheasant, partridge, rabbit depending on availability) and wild boar sausage cooked with paella rice in a skillet in the wood oven.

£13.50



Vegetable paella (V)

A very colourful skillet of peppers, onions, courgette, cherry tomatoes, herbs and spices cooked with paella rice in our wood oven.

£12.50



Hearty oak burger

A premium steak burger made here to our own recipe using beef from Surrey Farms topped with local cheddar cheese, dry cured bacon and served with skin on fries.

£11.95



Portobello mushroom burger (V)

A field fresh mushroom topped with halloumi cheese, tender spinach leaves, balsamic red onions, homemade relish and served with skin on fries.

£11.95



Boz Ribeye Steak

24 day hung Ribeye steak from finest Surrey Farms beef steer with our special chips, slow roast tomatoes and glazed wood roasted shallots.

£17.50

Choose your sauces from hollandaise, peppercorn, or Norbury blue cheese.

Add £1.50



Bonfire Pizza

stone baked over chestnut embers, our own recipe dough base, tomato sauce and hot melted mozzarella with a daily choice of our favourite and authentic toppings.

£10.95



Catch of the Day

Fresh daily weather permitting - please see our Daily Doings for today's catch.



Shot of the Day

showcasing the best of our local gamekeepers and dealers in the Surrey Hills and across the South Downs and beyond... please see the Daily Doings for today's option.

Something on the side?

Choose from chips, vegetables, salads & garlic flat bread **£3.00**

And you're not finished yet... Something sweet?

Please see our chalkboards for today's choice of delicious homemade puddings and desserts.



Our Daily Doings

Please see around you for our ever changing brown paper 'Daily Doings' for wonderful dishes inspired by our partners, our butchers, fishmongers, farmers, growers & grocers, all those who put fresh food on our plates, prepared and created by our wonderful chefs - but be quick the menu changes daily with the wind, rain and tide!

Some of our cooking involves the use of Nuts or Nut Extracts... If you are in any doubt please do ask...

Please let us know if you have any other specific dietary requirements, or would like to see our allergen information pack