



SEASONS

KITCHEN

Dinner Menu

Rosemary & Potato Sourdough & Abernathy Salted Butter - £2.95

Nocerella Olives - £3.00

Home Made Taramasalata & Seaweed Crackers - £3.00

STARTERS

HAND DIVED KING SCALLOP - £12 (GF)
Chicken Wings – Celeriac Remoulade - Black Truffle

DORSET BROWN CRAB - £10
Isle of Wight Tomato - Montgomery Cheddar - Sourdough

TORCHED MACKEREL - £8
Home Made Taramasalata - Kohlrabi - Seaweed Cracker

FREE RANGE CHICKEN TERRINE - £9.50 (GF)
Pickled Carrot - Golden Raisin - English Feta - Lovage

SURREY WOOD PIGEON BREAST - £10 (DF)
Pomegranate - Pistachio crumb - Smoked Aubergine Tabbouleh Salad

STEAK TARTARE - £13 (GF) (DF)
Black Garlic - Copper Marans Egg Yolk - Girolle Mushrooms

HERITAGE BEETROOT SALAD - £9 (VG) (GF) (DF)
Red Vein Sorrel - Cob Nuts - Horseradish

CAULIFLOWER CHEESE TART - £9 (GF)
Mango Chutney - Pickled Sultana - Toasted Almond Carrot Salad

SHARING PLATES

BUTCHERS BLOCK - £25
Hand Raised Pork Pie - Pulled Lamb Rilette - Seasons' Sausage - English Charcuterie - Selection - Pork Croquettes - Buttermilk Chicken Wings - Seasons' Piccalilli - Sourdough Toast

VEGETABLE PATCH - £18 (VG)
Beetroot Houmous - Sweet Potato Falafels - Aubergine Tahini Dip - Chargrilled Purple Sprouting Broccoli - Roasted Cauliflower Salad - Padron Peppers - Stone Baked Flatbread

FISHERMAN'S CATCH - £30
Cockles - Battered Cod Cheeks - King Prawns - Severn & Wye Smoked Salmon - Potted Crab - Pickled Cucumber - Caper Berries - Seasons' Taramasalata - Sourdough Toast

*Add ½ dozen Rock Oysters - £12
Add Whole Dorset Lobster - £45*

MAINS

CORNISH COD LOIN - £22
Crispy Battered Cheeks - Pea Rosti - Warm Tartare Sauce

STONE BASS - £21 (DF)
Courgette - Orecchiette Pasta - Lemon & Basil Salsa Verde

DUCK BREAST - £22 (GF)
Truffle Creamed Mash - Pumpkin - Baby Onions - Duck Jus

TERIYAKI MUSHROOM - £16 (VG) (DF)
Orzo Pasta - Broccoli - Tofu - Cashew Nut

LOIN OF LAMB - £26
Croquette - Broccoli - Toasted Almonds - Tempura Anchovies - Lamb Jus

PORK & BLACK PUDDING WELLINGTON - £24
Jerusalem Artichoke - Pork Scratching - Black Cabbage - Cider Brandy Sauce

LONDON BURRATA LINGUINE - £17 (V)
Sun-blush Tomato - Caper - Globe Artichoke Pine Nut

DESSERTS

PIE - £6
Lemon Curd - Meringue - White Chocolate Ice Cream

DOUGHNUT - £7 (V)
Sticky Toffee - Pear Compote - Pecan Crumble - Vanilla Ice Cream

PARFAIT - £7 (GF)
Caramelised Apple - Cinnamon Crumble - Blackberry Sorbet

CRÉMEUX - £8
Valrhona Chocolate Mousse - Salted Caramel Popcorn - Yogurt Ice Cream

PAVLOVA - £7 (VG) (GF)
Roasted Pineapple - Chickpea Meringue - Mint - Coconut Sorbet

SELECTION OF HOMEMADE ICE CREAM - £6

LOCAL CHEESE - £10

Crackers - Seasons' Fruit & Walnut Loaf - Truffle Honey - Onion Chutney

GRILL

Selected & hand cut by our in-house & award-winning Surrey Hills Butchers, who select the best quality meats by applying years of experience working with likeminded farmers & suppliers. Quality, locality & seasonality will always be top priority and all steaks are aged for a minimum of 28 days.

Surrey Hills Butcher

CHOOSE FROM:

8oz SIRLOIN - £24 (GF) (DF)

10oz RIBEYE - £26 (GF) (DF)

8oz FILLET - £28 (GF) (DF)

PICK YOUR SAUCE:

Béarnaise (GF) - Peppercorn (GF) - Blue Cheese (GF)

Check out 'A Little Extra' to add your Seasons' sides...

SEASONS' SURREY WILDLIFE TRUST BEEF BURGER - £15
Black Garlic Ketchup - Season' Relish - Baby Gem - Beef Tomato Sesame Bun

PLANT BASED MUSHROOM, BLACK BEAN & BEETROOT BURGER - £12
Black Garlic Ketchup - Season' Relish - Baby Gem - Beef Tomato Vegan Burger Bun

(Gluten Free Buns Available)

Check out 'A Little Extra' to add your Seasons' sides...

A Little Extra...

Hand Cut Chips - £4 (GF) (DF) (VG)

Skinny Fries - £4 (GF) (DF) (VG)

Lobster Chips - £6 (GF) (DF)

Truffle Cream Mashed Potato
£4 (GF)

Honey Glazed Heritage Carrots
£4 (GF)

Warm Roasted Squash, Beetroot, Pine Nut & Goats Curd Salad - £4 (VG)

Abernathy Buttered Broccoli & Black cabbage - £4 (GF)

Some of our dishes may contain nuts, traces of nuts or other allergens. If you are allergic to anything please let us know so that we can advise alternatives for you.

V -Vegetarian VG -Vegan GF- Gluten Free DF- Dairy Free

www.seasonsurrey.co.uk @seasonsurrey