



SEASONS

KITCHEN

Lunch Menu

**ROSEMARY & POTATO
SOURDOUGH** - £2.95
Abernathy Salted Butter

NOCERELLA OLIVES - £3.00

SMOKED COD ROE - £3.00
Seaweed Crackers

SANDWICHES

SEASONS' CLUB SANDWICH - £10

LOBSTER CLUB - £18
Smoked Streaky Bacon - Caviar Egg
Mayonnaise

**MONTGOMERY CHEDDAR & BLACK
TRUFFLE TOASTIE** - £12

SURREY FARM SIRLOIN - £12
Beef Dripping Onions - Horseradish &
Watercress Roll

SPICED CHICKPEA - £9 (VG) (DF)
Smoked Aubergine - Roasted Red Pepper -
Mizuna Flat Bread

SALADS

CHILLI & GARLIC KING PRAWNS -
£17 (DF)(GF)
Green papaya - Carrot - Red Cabbage - Peanuts
- Sesame Dressing

WILLIAMS PEAR - £12 (VG)
Chicory - Candied Walnut - Globe Artichoke
- Barkham Blue Cheese

ROASTED CAULIFLOWER - £12 (VG)
Buckwheat - Sultanas - Coconut Yogurt - Almonds

ROASTED SQUASH - £12
Beetroot - Quinoa - Black Cabbage - Pine nut -
Goats curd

CHICKEN & SMOKED BACON - £14
Baby Gem - Parmesan - Sourdough Croutons -
Cornish Anchovies

(Gluten Free Breads Are Available)

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 - Capers Berries
Seasons' Taramasalata - Sourdough Toast

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

MAINS

TERIYAKI MUSHROOM - £16
Orzo Pasta - Broccoli - Tofu -
Cashew Nut

**GRILLED CHICKEN
BREAST** - £16
Pomegranate - Pistachio Crumb -
Smoked Aubergine Tabbouleh Salad

**HONEY ROAST DUCK
LEG** - £18 (GF)
Truffle Cream Mash - Roasted
Pumpkin Baby Onion - Duck Jus

STONE BASS - £16
Courgette - Orecchiette Pasta -
Lemon & Basil Salsa Verde

**LONDON BURRATA
LINGUINE** - £14 (VG)
Sun-blush Tomato - Capers -
Globe Artichoke - Pine Nut

CORNISH COD LOIN - £17
Crispy Battered Cheeks -
Pea Rosti - Warm Tartare Sauce

A Little Extra...

Hand Cut Chips - £4 (GF) (DF) (VG)

Skinny Fries - £4 (GF) (DF) (VG)

Lobster Chips - £6 (GF) (DF)

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

**Williams Pear, Chicory, Candied Walnut,
Globe Artichoke & Barkham Blue Cheese**
- £5 (VG)

DESSERTS

PARFAIT - £7
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 -
Honey - Onion Chutney

Seasons' Sweet Treats

**Strawberry, White Chocolate
& Chia Seed Muffin** - £2.50

**Pecan, Banana & Dark
Chocolate Muffin** - £2.50

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.seasonssurrey.co.uk @seasonssurrey