



SEASONS

KITCHEN

Sunday Lunch Menu

ROSEMARY & POTATO SOURDOUGH - £2.95

Abernathy Salted Butter

NOCERELLA OLIVES - £3.00

SMOKED COD ROE - £3.00

Seaweed Crackers

STARTERS

TORCHED MACKEREL - £8

Home Made Taramasalata - Kohlrabi - Seaweed Cracker

FREE RANGE CHICKEN TERRINE - £9.50 (GF)

Pickled Carrot - Golden Raisin - English Feta - Lovage

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

ROASTS

SIRLOIN OF BEEF - £18 • PORK BELLY - £16 • STUFFED CHICKEN - £15

All served with Yorkshire Pudding, Duck Fat Roast Potatoes, Apricot and Sage Stuffing, Truffle Cauliflower Cheese, Selection of Seasonal Vegetables Carefully Chosen From Our Farm Shop

PLANT BASED NUT ROAST - £12 (V)

Served with Roast Potatoes, 'Truffle Cauliflower Sheese', Selection of Seasonal Vegetables Carefully Chosen From Our Farm Shop

DESSERTS

DOUGHNUT - £7 (V)

Sticky Toffee - Pear Compote - Pecan Crumble - Vanilla Ice Cream

PARFAIT - £7 (GF)

Caramelised Apple - Cinnamon Crumble - Blackberry sorbet

PAVLOVA - £7 (VG)(GF)

Roasted Pineapple - Chickpea Meringue - Mint - Coconut Sorbet

SELECTION OF HOMEMADE ICE CREAM - £6

LOCAL CHEESE for One - £10 • for the Table - £25

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

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

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