



SEASONS

KITCHEN

Dinner Menu

Rosemary & Potato Sourdough & Abernathy Salted Butter - £3.50

Nocerella Olives - £3

Home Made Taramasalata & Seaweed Crackers - £4.50

STARTERS

HAND DIVED KING SCALLOP - £14 (GF)
Honey Roast Ham - Heritage Potato - Grilled Pineapple

SMOKED SALMON & BROWN SHRIMP CRUMPET - £11
Frisee - Pickled Shallot - Hollandaise

GAME TERRINE - £12 (GF)
Apricot & Rosemary - Parsnips - Sprout Tops

DUCK PASTRAMI - £11 (DF)
Crispy Duck Egg - Heritage Beetroot - Duck Skin Crackling

OXTAIL RAVIOLI - £14
Celeriac - Spinach - Oxtail Jus

MUSHROOM & CASHEW NUT PATE - £9 (VG) (GF) (DF)
Carrot & Sultana Salad - Toasted Caraway Bread

GOATS CHEESE, FIG & ONION TART - £9 (GF)
Honey Roasted Fig - Pickled Onions - Fig Relish

SHARING PLATES

BUTCHERS BLOCK - £27
Hand Raised Pork Pie - Game Terrine - Seasons' Sausage - English Charcuterie Selection - Pork Croquettes - Buttermilk Chicken Wings - Apricot and Rosemary Chutney - Sourdough Toast

VEGETABLE PATCH - £20 (VG)
Beetroot Houmous - Sweet Potato Falafels - Aubergine Tahini Dip - Chargrilled Purple Sprouting Broccoli - Roasted Cauliflower Salad - Padron Peppers - Stone Baked Flatbread

FISHERMAN'S CATCH - £34
Cockles - Smoked Salmon Mousse - King Prawns - Severn & Wye Smoked Salmon - Potted Crab - Mussels - Pickled Cucumber - Caper Berries - Seasons' Taramasalata - Sourdough Toast
Add ½ Dozen Rock Oysters - £12
Add Whole Dorset Lobster - £45

MAINS

PAN ROASTED RED MULLET £21
Chorizo Cassoulet - Black Cabbage - Crispy Shallots

WHOLE GRILLED LOBSTER - £45
Pick your sauce: Garlic & Herb Butter - Caviar Butter Sauce

ROAST TURKEY BREAST & LEG - £22
All The Trimmings - Turkey Gravy

ROASTED VENISON HAUNCH - £26 (GF)
Salt Baked Celeriac - Potato Gratin - Swiss Chard - Venison Jus

TURBOT - £28 (GF) (DF)
Mussels - Pumpkin - Salsify - Roast Chicken Sauce

STOUT BRAISED OX CHEEK - £24 (GF)
Jerusalem Artichoke - Sautéed Spinach - Bordelaise Sauce

BUFFALO MOZZARELLA RIGATONI - £17 (V)
Roasted Squash - Kale - Pine Nuts - Sage

BEETROOT & SWEET POTATO PITHIVIER - £18 (VG)
Rainbow Chard - Kale & Pinenut Pesto - Spiced Red Pepper Sauce

SEASONS' SURREY WILDLIFE TRUST BEEF BURGER - £15
Cheese - Black Garlic Ketchup - Seasons' Relish - Baby Gem - Beef Tomato - Brioche Bun - Fries

PLANT BASED BRUSSEL SPROUT, CELERIAC & 'THIS ISN'T BACON' BURGER - £12 (VG)
Black Garlic Ketchup - Seasons' Relish - Baby Gem - Beef Tomato - Vegan Brioche Bun - Fries
(Gluten Free Buns Available)

DESSERTS

CHRISTMAS PUDDING - £7
Brandy Sauce, Vanilla Ice Cream

BAILEYS CRÈME BRÛLÉE - £8 (GF)
White Chocolate Ice Cream

VEGAN EGGNOG CHEESE CAKE - £7 (VG) (DF) (GF)
Cranberry Sorbet

PEDRO XIMENEZ MOUSSE - £8
Poached Quince - Quince Sorbet - Spiced Biscuit

WILD MADAGASCAN SUGAR TART - £7 (VG) (GF)
Caramelised Fig - Fig Mulled Wine 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.



CHOOSE FROM:

10oz RIBEYE - £26 (GF) (DF)

8oz FILLET - £28 (GF) (DF)

PICK YOUR SAUCE:
Béarnaise (GF) - Peppercorn (GF) - Blue Cheese (GF)

ADD ½ A GRILLED LOBSTER TO YOUR STEAK - £25

A Little Extra...

Hand Cut Chips - £4 (GF) (DF) (VG)

Skinny Fries - £4 (GF) (DF) (VG)

Lobster Chips - £6 (GF) (DF)

Potato Gratin - £4 (GF)

Sautéed Kale with Garlic Pesto - £4 (GF) (V)

Honey Glazed Parsnips - £4 (GF)

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

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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