

REIGATE MANOR

S U R R E Y

STARTERS

- Soup of the day** with a crusty bread roll (v, ve)
Chicken liver pate with toasted ciabatta and house chutney
Thai fishcakes with lemon mayonnaise and a house salad
Halloumi fries with spicy tomato sauce (v)

MAINS

- 8oz sirloin steak** with chunky chips, Portobello mushroom and balsamic roasted red onions (£6 supplement)
Cajun fried Chicken burger with a toasted pretzel bun, lettuce mustard mayonnaise and chunky chips
Cumberland sausages and mash with garden peas and onion gravy
Beer battered cod fillet with chunky chips, crushed peas and tartare sauce
Pan seared salmon fillet with sautéed new potatoes, sautéed spinach and a dill cream sauce
Wild mushroom risotto with rocket salad and herb oil (v, ve)

DESSERTS

- Warm chocolate brownie** with chocolate sauce and clotted cream ice cream
Bakewell tart and crème fraiche
Selection of ice creams and sorbets (ve)
Selection of cheeses with grapes, chutney and crackers (£3 supplement)

TWO COURSES £20 | THREE COURSES £25

v=vegetarian ve=vegan