



SPRING MENU

WHILE YOU WAIT

Lightly spiced pitted olives (VE) £3.50 | Black pudding and apple sausage roll bites £4.50
 Honey mustard chipolatas £4.95 | Crispy fried whitebait and dill crème fraiche £4.95
 Indigo Bakes bread board with 'The Cold Pressed Oil Company's' rapeseed oil and balsamic (V) (**) £4.50

STARTERS

Seasonal soup of the day (VE) fresh Indigo Bakes bread	£5.95	Spiced lamb skewers toasted focaccia, dressed rocket, avocado dressing	£8.25
Smoked salmon, prawn and dill roulade (V) pickled carrot, fennel, sweet mustard dressing	£8.25	Smoked mackerel, caper and horseradish pâté dressed rocket, toasted focaccia	£7.95
Pea, mint and feta tartlet wild rocket, pesto dressing	£7.95	Pressed ham hock terrine piccalilli, garlic crostini, pea shoots	£8.50

SHARING PLATES

Perfect to share as a starter, a light bite or as a main for one

Whole baked camembert (V) with rosemary and garlic, served with sticky onion jam, toasted ciabatta sticks, Secretts' leaves	£14.75	British board Pressed ham hock terrine, black pudding sausage rolls, smoked mackerel pate, smoked salmon prawn roulade, sticky onion jam, dill crème fraiche, Secretts' salad, toasted focaccia, olives	£20.95
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SALADS

Wellington House salad (V) Secretts' mixed leaves, pickled carrot, fennel, cherry tomatoes, radishes, olives, new potatoes, house dressing	£10.95	Superfood salad (V) Secretts' mixed leaves, giant couscous, butternut squash, tender stem broccoli, cherry tomatoes, soya beans, toasted pine nuts, avocado dressing	£12.95
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Why not add either; grilled tiger prawns | grilled chicken fillet | spiced lamb skewer £4.50

MAINS

English lamb and mint pie mash potato, buttered mixed greens, red wine jus	£14.95	Salmon, crayfish and dill fishcake creamed leeks, Secretts' mixed leaf salad	£14.50
Pan-roasted chicken supreme dauphinoise potato, minted peas, pancetta, button onion fricassee	£16.50	Slow-roasted belly of English pork crushed new potatoes, sautéed green beans, 'Hazy Hog' cider and wholegrain mustard cream sauce	£16.95
Brixham market battered haddock chunky chips, minted mushy peas, homemade tartare sauce	£13.95	Whole baked lemon sole roasted new potatoes, buttered green beans, tomato, tarragon salsa	£19.95
Wild mushroom, butterbean and spinach pie (V) (**) mash potato, sautéed mixed greens, red onion jus	£13.25	Prime British beef burger farmhouse cheddar, smoked bacon, baby gem lettuce, beef tomato, tarragon mustard mayonnaise, brioche bun, seasoned chips	£14.50
8oz Prime Surrey Farm Sirloin steak	£23.95		
10oz Prime Surrey Farm Ribeye steak	£26.95		
roasted tomato, grilled flat mushroom, seasoned chips <i>Choice of blue cheese, garlic butter or peppercorn sauce</i>			

A BIT ON THE SIDE £3.75

Seasoned chips | Secretts' mixed salad | Buttered spring greens (**) | Rocket and Parmesan salad | Rosemary-roasted new potatoes

FRESH - LOCAL - SEASONAL

ALLERGENS & INTOLERANCES - GREEN PLATE POLICY*

Please speak to your server about ANY allergens or intolerances. We cannot guarantee that items have not come into contact with nuts. If you have allergies or intolerances your food should be served on a green plate.

*Please do not consume anything not served on a green plate.



(V) = VEGETARIAN DISHES (VE) = VEGAN DISHES

(**) = CAN BE ADAPTED TO VEGAN ON REQUEST.

An optional 10% service charge will be added to tables of 8 people or more.



DESSERTS

Blackberry and apple crumble tart vanilla custard	£6.50
White chocolate and raspberry torte raspberry crumb	£6.50
Warm chocolate fondant brownie chocolate sauce, vanilla ice cream	£6.50

MOOKA GELATOS - three scoops for £4.95

Chocolate

Vanilla

Strawberry

Toffee and honeycomb

Salted caramel

Cherry

MOOKA SORBETS (VE) - three scoops for £4.95

Orange sorbet

Lemon sorbet

Join us for a Sunday Roast

Join us for a British tradition and tuck into your favourite dish from our selection of high-quality roasts, all served with crisp roast potatoes, seasonal vegetables, Yorkshire pudding and rich gravy.

Book online to avoid disappointment.

MOZZO COFFEE

Roasted in Hampshire, using blends of the finest coffees available. MoZZo invests 5 pence into the Community2Community Fund for every kilo of coffee sold.

Espresso	£2.10	Mocha	£2.85
Double espresso	£2.50	Latte	£2.85
Americano	£2.50	Hot chocolate	£2.95
Cappuccino	£2.75	Macchiato	£2.50
Flat white	£2.85		

LIQUEUR COFFEE

Amaretto, Baileys, Calypso, French, Irish (25ml)

£5.50

BIRCHALL TEA

English breakfast, Earl Grey, Decaf, Peppermint, Green, Lemongrass & ginger, Camomile

£2.60

Honeycomb cheesecake Chantilly cream, praline	£6.50
Vanilla panna cotta strawberry, black pepper compote	£6.50
Warm pecan tart salted caramel ice cream, banana, praline crumb	£6.50

BRITISH & CLASSIC CHEESE SELECTION

£9.25

fresh grapes, celery, homemade chutney, artisan crackers

Waterloo - A semi-soft cheese made from unpasteurised Guernsey cow's milk with a vegetarian rennet. Waterloo has a rich creamy flavour emanating from its naturally golden centre.

Spenwood - A hard-pressed cheese made from unpasteurised ewe's milk with a vegetarian rennet. Spenwood is matured for nine months with a natural rind. It has a well-developed, nutty flavour but kept longer it becomes harder and more piquant

Rosary ash - creamy goat's cheese with a mousse-like texture and a natural acidity. made from pasteurised milk and vegetarian rennet.

Barkham blue - The deep yellow moist interior is spread with dark blue - green veins, it has a rich blue taste, smooth buttery texture with a melt in the mouth flavour.

SANDWICHES

Served Monday to Saturday 12pm - 3pm

Sandwiches served on fresh white or malted wheat bread.

Chargrilled steak onion jam

£8.50

Chicken, bacon and tarragon, mustard mayonnaise

£7.95

Smoked mackerel, caper, horseradish

£7.50

Farmhouse cheddar and real ale chutney (V)

£6.95

*Why not add a side of chips
or a cup of soup for £1.50?*

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