

THE LONG BAR & GRILL

Hill House Farm

Sustainably farmed in the nearby Surrey Hills, all our cuts are sourced from the award-winning family-run Hill House Farm, and even the deliveries are carbon natural.

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Premier Fish

Sharing our understanding of the importance of sustainability, Premier Fish delivers fresh fish and seafood caught by local fishermen from ports and day boats across the south.

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Bookham Harrison Farms

20 minutes south of Guildford on the Sussex border with Surrey, the Harrison family have been milking cows since 1952, but more recently forged a cheese-making alliance with another family, the Bookhams – leading them to create a unique and very special cheese: Sussex Charmer. They have since been crowned Sussex Food Producer of the Year in 2018.

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Hogs Back Brewery

Surrey's award-winning brewer of English ales, the RipSnorter adds a malty but refreshing hoppy flavour to any of our cuts.

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Silent Pool Gin

Handcrafted with 24 botanicals in the nearby Surrey Hills, this rich, juniper-driven spirit adds floral layers of lavender and chamomile to our refreshingly light Elderflower Panna Cotta.

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The Bread Factory

Baking bread as it used to be baked: by hand, using quality ingredients and time-worn artisanal methods, founder Gail alongside a handful of London's best bakers have decades of experience. It's no wonder they are London's leading artisan bakery.

STARTERS

- Artisan bread from 'The Bread Factory', South Downs butter - 4
Heirloom tomato (V), barbecued courgette, whipped ricotta, basil - 7
Smoked salmon, celeriac and horseradish remoulade, lemon, sourdough - 10
Buttermilk fried chicken, Sriracha mayonnaise - 7.50
Potted crab, claw and leg meat, caviar, crème fraîche, toast - 10.50
Tempura prawns, sweet chilli dipping sauce - 9.50
Venison Scotch egg, shiso leaves, black garlic ketchup - 8
Roast sweet potato (VG), soy yoghurt, hazelnut dukkah, pomegranate - 7

MAINS

- Moving mountains plant-based burger (VG), cheese, pickle, relish - 12
Fettuccine (V), porcini mushroom, cep cream, truffle shavings - 16
Flat iron chicken, bubble and squeak, smoked bacon and creamed savoy cabbage - 20
Brisket & bone marrow burger, collar bacon, 'Sussex Charmer' cheese,
crispy onions, charcoal bun - 15
Fillet of cod, surf clams, shellfish broth, fennel - 22

GRILL

All our beef, pork and lamb cuts are sourced from Surrey's award-winning Hill House Farm, and served with thick cut chips, roast mushroom and tomato.

Sirloin 250g - 28	Rib-eye 300g - 30
Fillet 210g - 30	Rump 250g - 20

- Barnsley lamb chop 300g, mint sauce rub - 20
Tomahawk Gloucester 'Old Spot' pork steak, apricot and date compote - 19
Salmon chop, rainbow chard, lemon - 20

Béarnaise - 3 | Peppercorn - 3 | Chimichurri - 3
Hogs Back Brewery amber ale bone marrow gravy - 3

EXTRAS

- Two 'Surrey Hills' eggs - 3 | Jumbo prawn - 4

SIDES

4 each

- Thick cut chips | French fries | Sweet potato fries | Bubble & squeak
Leek & cheddar gratin | Buttered mixed greens
Mixed leaves, red onion & cherry tomato salad

DESSERTS

- Sticky toffee pudding, salted toffee sauce, clotted cream ice cream - 8
Cheesecake, raspberry and white chocolate - 7.5
Elderflower panna cotta, Silent Pool gin syrup, lemon shortbread - 7
Chocolate torte (GF/VG), Madagascan vanilla ice cream - 7
Artisan cheeses, biscuits, quince jelly - three for 8 / five for 11

(V) VEGETARIAN | (VG) VEGAN | (GF) GLUTEN-FREE

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. All prices are inclusive of VAT and a discretionary gratuity of 10% is added to the total bill and divided fairly between the staff and independently from the business.