

# SURREY HILLS MENU

*Supporting Local Farmers & Producers*



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## TO START

Rabbit & Smoked Chicken Terrine, Crispy Sage  
& Pickled Shallots w Fig Gel

Norbury Blue Welsh Rarebit on Sourdough  
w Fried Egg from Etherley Farm Hens

Mackerel Pate, Fennel & Cucumber Pickle  
Dill Toast

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## MAINS

Slow Cooked Wild Partridge, Parsnips, Savoy, Baby Leeks  
& Hedgerow Jus

Chef's Allotment Veg Tart Tatin  
Apple & Fig Salad, House Dressing

Etherley Farm Hen Egg Omelette 'Arnold Bennett'  
Chalk Hills Bread & Secretts Leaves

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## PUDDING

Surrey Apple Crumble & Vanilla Custard

Spiced Rice Pudding & Our Kumquat Jam

Selection of Quirky Ice Creams from Enter By Basement, Guildford  
(3 Scoops)

Lunch 2 Courses £20 | 3 Courses £25

Dinner 2 Courses £25 | 3 Courses £30

Please ask our team if you require information regarding allergens, intolerances  
or special dietary requirements. A discretionary service charge of 12.5%  
will be added to your bill.

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Featured on the Autumn Menu

## ETHERLEY FARM

11 miles from Barnett Hill, Etherley Farm is run by the Keen Family who practice low-intensity, traditional farming techniques. We love their happy hens and think their eggs make the best omelettes around.

## SECRETTS

7 miles from Barnett Hill is the Secretts farm, founded in 1937. Now headed by Charles Secrett (son of Mr Secrett who founded the farm), they are known for their diverse range of organic, delicious produce.

## NORBURY PARK CHEESE CO.

2.5 miles from Barnett Hill, the Norbury Park Cheese Co. are Surrey's only cheese-makers. Established for 20 years, the cheeses are produced from the family's Fresian cow herd who roam the hills freely. Neil & Michaela Allan the company owners believe in quality before profit, and have invested heavily in creating exceptional produce that we know you'll love, including their cheeky favourite, 'Dirty Vicar' (I say!).

## ROBERT AND EDWARDS BUTCHERS

Located in Reigate, Surrey, 17 miles from Barnett Hill, Robert & Edwards butchers are a family run business, established in Surrey and now London for many years. Supplying the county with the finest free-range produce reared to the highest animal welfare standards.

## CHEF'S ALLOTMENT

As the name suggests, our Chef Andy is a keen gardener and our kitchens are graced by all manner of his lovely organic veggies, from courgettes to cucumbers, raspberries to radishes.