



WINTER SUNDAY MENU

STARTERS

Homemade soup of the day fresh baked bread	£5.95	Blackened mackerel fillet Rocket and rhubarb salad and toasted pine nuts	£6.95
Beer-battered king prawns sweet chilli sauce and Secretts' mixed salad	£8.95	Home-cured gravadlax Secretts salad, crème fraiche, ceviche dressing and toasted crostini	£7.25
Ham hock terrine apple chutney, Secretts' mixed salad and toasted crostini	£7.25	Caramelised red onion and feta tart candied walnut salad	£6.95
Braised pig's cheeks wilted greens and cider jus	£7.75		

SHARING PLATES

Fish board crayfish cocktail, home-cured gravadlax, beer-battered king prawns, smoked mackerel fillet	£16.95	Charcuterie board ham hock terrine, rare roast sirloin of Cattleman beef, potted chicken and smoked bacon, grilled chorizo, pickles and olives	£16.95
Mezze board olives, houmous, bocconcini mozzarella, sun-ripened tomatoes, artichokes, pickled onions and stuffed vine leaves	£14.95	Garlic and rosemary baked camembert red onion chutney	£13.95

All sharing boards are served with Secretts mixed salad and Chalk Hills rustic breads

MAINS

Roast sirloin of Cattleman beef Yorkshire pudding, homemade stuffing, roast potatoes, seasonal vegetables and gravy	£15.95	Baked loin of cod creamy mash potato, braised leeks and tomato and green bean salsa	£16.95
Roast Surrey chicken Yorkshire pudding, homemade stuffing, roast potatoes, seasonal vegetables and gravy	£12.95	Beef, ale and mushroom pie seasonal greens, chunky chips and red wine jus	£13.95
Roast loin of English pork Yorkshire pudding, crackling, homemade stuffing, roast potatoes, seasonal vegetables and gravy	£13.95	Confit of Gressingham duck leg dauphinoise potato, braised red cabbage, glazed Chantenay carrots and port jus	£16.95
Chestnut mushroom, puy lentil and celeriac pie sweet potato mash, winter greens and a thyme and cranberry jus	£12.95	Wild mushroom, vegetable and pine nut fricassee Fresh lasagne and rich tomato sauce	£12.95
Beer-battered line caught haddock chunky chips, garden peas and tartar sauce	£12.95	8oz prime British beef burger topped with cheddar cheese and grilled bacon in a brioche bun with chunky chips, coleslaw, garlic mayonnaise and house relish	£13.95

A BIT ON THE SIDE (All £3)

Seasonal vegetables – Chunky chips – Chalk Hills rustic bread board – Garlic bread
Fries – Secretts' mixed salad - Rocket and Parmesan salad – Olives

FOOD ALLERGIES AND INTOLERANCES

BEFORE ORDERING PLEASE SPEAK TO YOUR SERVER ABOUT YOUR REQUIREMENTS.
AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 8 OR MORE

FRESH — LOCAL — SEASONAL





HOMEMADE DESSERTS

Sticky toffee pudding caramel sauce and vanilla ice cream	£5.95	Dark chocolate and hazelnut delice pistachio ice cream	£5.95
Spiced rice pudding homemade biscotti	£5.95	White chocolate and passionfruit crema cotta poached winter fruits and lemon sorbet	£5.95
Vanilla crème brûlée winter berry compote and homemade shortbread	£5.95	Selection of British cheeses Tornegus, Welsh goat's cheese, Norbury Blue and Somerset brie served with cheese biscuits and real ale chutney	£7.50
Apple and blackberry crumble bourbon vanilla custard	£5.95		

UNION ICE CREAMS & SORBETS (3 Scoops £4.95)

Vanilla, Chocolate Chip, Strawberry, Salted Caramel, Pistachio
Passionfruit, Lemon, Mango

MOZZO COFFEE

Espresso	£2.30
Double espresso	£2.70
Americano	£2.70
Cappuccino	£3.00
Flat white	£3.00
Mocha	£3.00
Latte	£3.00
Hot chocolate	£3.00
Macchiato	£2.75
Floater coffee	£3.00
Liqueur coffee	£5.50
<i>Irish, Parisian, Baileys, Amaretto, Calypso, English, Coretto</i>	
Selection of teas	£2.70
<i>English breakfast, Earl grey, camomile, peppermint, lemongrass and ginger, green and decaf</i>	

Pick up one of our loyalty cards today
and receive a

£10 Welcome Voucher

Ask a member of staff for more
details.

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