

THE WATERMILL

Dorking

AUTUMN SET MENU

Two courses 32 · Three courses 36

For parties over 15

STARTER

Monkfish scampi, smoked chilli jelly, cured lemon mayonnaise (803 kcal)

Grilled artichokes, crispy chickpeas, romesco, Superstraccia & watercress  (549 kcal)



Curry fried buttermilk chicken, curry leaf, lime mayonnaise (1046 kcal)

Lobster Thermidor sourdough crumpet, pink grapefruit, caper & herb salad (527 kcal)

MAIN

Roasted coley, fine beans, shallots & new potatoes, Pesto-rissa butter, crispy capers (1161 kcal)


Chicken & Parma ham schnitzel, loaded wedge salad, green goddess & buttermilk dressing, fries (1543 kcal)



Malaysian cauliflower & chickpea curry, basmati rice, thyme flatbread, mint coconut yoghurt   (1681 kcal)

Haddock & chips, mushy peas, tartare sauce, curry ketchup (1520 kcal)


Turner & George dry-aged burger, Emmenthal, gherkins, fries, burger sauce (1618 kcal)

DESSERT

Sticky toffee apricot pudding, honey caramel, cornflake ice cream  (838 kcal)

Whipped cheesecake, passionfruit curd, mango salsa, coconut shortbread   (880 kcal)

Blackberry & pistachio trifle   (769 kcal)

Dark chocolate dulce de leche mousse bombe, crème fraîche ice cream  (417 kcal)

Adults need around 2000 kcal a day. Please turnover for service charge, allergen and calorie information.



ALLERGY INFORMATION

V suitable for vegetarians, **VE** suitable for vegans, **N** contains nuts & / or seeds.

For full allergen and calorie information, please scan the QR code or talk to a member of the team.

A 12.5% service charge will be added to your bill. This discretionary charge is shared equally between our waiting team, our bartenders and our chefs working today (and is greatly appreciated- thank you!)

T&C's – All of our dishes are prepared in a multi-kitchen environment therefore we cannot guarantee that any food item is completely free from traces of allergens. We take care to preserve the integrity of our vegetarian & vegan products, however we must advise that these are also handled in our multi-kitchen environment. Fish, poultry and shellfish dishes may contain bones and/or shell.