

# THE WATERMILL

*Dorking*

## NGCI MENU

Dishes on this menu are made with ingredients that do not intentionally contain gluten. However, due to the risk of cross-contamination from a range of ingredients within our kitchens, traces of gluten may be present. Please ensure a member of the team is aware that you are ordering from this menu.

### BRUNCH

Full English - triple smoked bacon, hash brown, flat mushroom, plum tomato, baked beans, Burford Brown egg, gluten free toast – 15

Full Veggie - flat mushroom, plum tomato, hash brown, baby spinach, baked beans, Burford Brown egg, gluten free toast (v) – 15

Avocado on gluten free toast, poached Burford Brown egg, sour cherry harissa (v) – 10

Smoked salmon on gluten free toast, scrambled Burford Brown eggs – 16.50

Proper bacon sarnie - triple smoked bacon, gluten free loaf – 9

### SMALL PLATES

Grilled artichokes, crispy chickpeas, romesco, Superstraccia & watercress (ve) – 12

Sour cherry harissa lamb chop, labneh, green goddess dressing, pickles – 14.50

Gordal olives (ve) – 5

Curry fried buttermilk chicken, curry leaf, lime mayonnaise – 10

Warm gluten free bread, whipped salted butter (v) – 5.50

### PERFECT FOR SHARING

British charcuterie, pork rillettes, gluten free toast, pickles, marinated figs (n) *(serves 2)* – 18.50

Garlic roasted Camembert, Calabrian hot honey, warm gluten free bread (v) *(serves 2)* – 18.50

### LUNCH 12 - 5pm Mon to Fri

Turner & George minute steak sandwich, gluten free bread, mustard mayonnaise, watercress – 15

Wood roasted vegetables, gluten free bread, Crematta, lovage pesto (ve) – 12

Fish fingers, gluten free bun, iceberg lettuce, tartare sauce – 12

### LARGE PLATES

Turner & George 28 day dry-aged flat iron steak, fries, roasted garlic butter, watercress – 24  
+ Add peppercorn sauce - 2.50

Roasted coley, fine beans, shallots & new potatoes, Pistorissa butter, crispy capers – 20

Dry-aged pork T-bone, Burford Brown egg, hash browns, caper & golden raisin gravy – 17.50

Turner & George dry-aged burger, Emmenthal, gherkins, fries, burger sauce – 18

Haddock & chips, mushy peas, tartare sauce – 18.50

### SIDES

Roasted heritage carrots, shallots, Pistorissa butter (v) – 7.50

Ashlyn goats cheese & rosemary dauphinoise (v) – 9

Chips / Fries (ve) – 5.50

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### DESSERTS

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Cherry, almond & coconut crumble, vanilla bean custard (n) (ve) – 7.50

Three scoops of ice cream or sorbet – 7

*Chocolate (v), Vanilla (v), Honeycomb (v), Clotted Cream (v), Banana Split (v), Hazelnut (n) (v), Lemon (ve), Mango (ve), Raspberry (ve), Blackcurrant (ve), Blood Orange (ve)*

### CHEESE

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Artisan British cheeseboard, quince jelly, gluten free toast (v) – 13



#### 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&Cs – 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. All stated weights are approximate before cooking. Some dishes may contain alcohol which may not be listed on the menu.*