



THE WATERMILL

Dorking

APERITIF

Prosecco | 125ml – 7.50 | bottle – 34
Hints of sweetness, balanced by a refreshing acidity

Prosecco Rosé | 125ml – 8.20 | bottle – 37
Fresh and fruity with delicate notes of cherry and small red fruits

SMALL PLATES

Burrata, Isle of Wight heritage tomatoes, pink onions, capers & basil (v) (468 kcal) – 9

Yoghurt, crumbled feta & sumac dip, mint, pink grapefruit & flatbread (v) (507 kcal) – 8.50

Watermelon & coconut “feta” salad, Gordal olive, radicchio, pumpkin seeds, chilli maple syrup & oregano dressing (ve) (^) (320 kcal) – 8.50

Smoked chicken liver parfait, clementine jam & toast (636 kcal) – 9

Crab arancini, sweet chilli & mayonnaise (730 kcal) – 8.50

Shetland Island rope-grown mussels, garlic, cream & white wine sauce, garlic focaccia (703 kcal) – 10

Hot smoked mackerel & creamed horseradish, beetroot, celeriac & apple salsa, sourdough crispbread (433 kcal) – 9

PERFECT FOR SHARING

Baked apricot & sweet chilli camembert, hot honey flatbreads, rosemary focaccia (v) (1883 kcal, serves two) – 16.50

Piggy board - honey & mustard butcher sausages, black treacle ham hock, Serrano ham, fennel seed scratchings, pickled red cabbage, sausage roll, balsamic pickled onions & golden beetroot piccalilli (2387 kcal, serves two) – 28.50

Stix Board - For those moments where one flavour just isn't enough. We recommend trying all six if you're sharing.

4 Stix – 20 / 6 Stix – 30
Choice of any flavours

Chilli & lime king prawns (117 kcal)

Pork & fennel sausage, apple caramel & crispy shallots (185 kcal)

Lamb merguez sausage, mint yoghurt & pomegranate (136 kcal)

Padron peppers, spicy gochujang & lime dressing (ve) (71 kcal)

Breaded Croxton manor brie & chilli jam (v) (323 kcal)

Sticky chicken & white miso meatballs, honey, chilli & soy glaze (472 kcal)

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

MAINS

Summer Bites

Shetland Island rope-grown mussels, garlic, cream & white wine sauce, rosemary salted fries (1598 kcal) – 19.50

Lamb rump, new potatoes, charred baby gem, peas & salsa verde (1055 kcal) – 27.50

Ross Cobb chicken, chorizo, new potatoes & spinach, gochujang aioli (1032 kcal) – 18.50

Watermelon & coconut “feta” salad, Gordal olive, bitter leaves, toasted pumpkin seeds, chilli maple syrup & oregano dressing (ve) (^) (579 kcal) – 14
Add Ross Cobb chicken breast (422kcal) – 3.50

Pan-fried sea bass, crab arancini, saffron aioli, pickled watermelon & smoked chilli jam (506 kcal) – 21

Dressed Devonshire crab, boiled egg, truffle mayonnaise & rosemary salted fries (935 kcal) – 26

Pea & broad bean risotto, salted lemons, mint & watercress pesto (ve) (^) (557 kcal) – 15.50

Classics

Aged rib & shin beef burger, smoked cheese, burger sauce, bacon ketchup, rosemary salted fries & dill pickle (1609 kcal) – 18
Add streaky bacon (62 kcal) – 1.50

Plant based burger, melted slice, burger sauce, rosemary salted fries & dill pickle (ve) (1478 kcal) – 18

Beer-battered seasonal fish & chips, minted peas & tartare sauce (1372 kcal) – 18.50

Fish pie, king scallop, smoked haddock, sea trout, king prawns, mussels, herb crumb & buttered seasonal greens (943 kcal) – 19

Steaks

Our dry aged steaks are from a variety of British specialist breeds – Aberdeen Angus, Hereford, Red Poll Longhorn & British Blue. Grass-fed and aged for a minimum of 28 days on the bone to ensure an irresistible depth of flavour.

Served with chunky chips, roasted tomato, portobello mushroom & herb crumb, beer battered pickled onion ring and your choice of peppercorn & brandy sauce (201 kcal), chimichurri butter (359 kcal) or lemon & roast garlic butter (383 kcal).

10oz sirloin (1193 kcal) – 30.50

Dry aged 16oz T-bone (1301 kcal) – 39

Dry aged 24oz sharing côte de boeuf – 70
with roasted bone marrow (2949 kcal, serves two)

Pizza

Lamb Merguez, harissa, pomegranate molasses & rocket (1146 kcal) – 17

Aged mozzarella, sun-dried tomato & basil (v) (1104 kcal) – 14

Fennel seed salami, ‘Nduja, red onion & piquillo peppers (1132 kcal) – 17

Add Burrata (261 kcal) – 5

SIDES

Truffle & Parmesan fries (617 kcal) – 5

Chunky chips (v) (546 kcal) – 4.50

Rosemary salted fries (v) (509 kcal) – 4.50

Beer battered pickled onion rings (170 kcal) – 3.50

Isle of Wight heritage heirloom tomatoes, pink onions, capers & basil (ve) (207 kcal) – 5

New potatoes, mint & chervil butter (v) (312 kcal) – 6

Tenderstem® broccoli, lemon & garlic butter (v) (254 kcal) – 5

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!)

(v) suitable for vegetarians, (ve) suitable for vegans, (-) contains nuts &/or seeds. For full allergen information, please visit our website: thewatermill-dorking.co.uk

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