

# THE WATERMILL

*Dorking*

## HOUSE SHARING BOARD

*£52 - Serves 4*

Sausage roll, brown sauce  
Chorizo scotch egg, tomato & chilli relish  
Beetroot hummus, Crematta®, crispy chickpeas & sourdough toast (v)  
Monkfish Scampi, beer-battered monkfish cheeks, chilli jelly, cured  
lemon mayo  
Lobster & crab croquettes, bisque mayonnaise, fennel & dill salad  
Teriyaki chicken skewers, sunflower seed satay

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## CLASSIC BOARD

*£52 - Serves 4*

Dry-aged double cheeseburger, American cheese, signature sauce  
Haddock fish fingers, tartare sauce  
Curry fried buttermilk chicken, curry leaf, lime mayonnaise  
Loaded wedge salad, crispy onions, chives, green goddess & buttermilk  
dressing (v)

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## SANDWICH PLATTER

*£49 - Serves 4*

Sirloin steak ciabatta, salsa verde, rocket, caramelised mustard onions  
Crispy haddock sandwich, tartare sauce, pink onion  
Open heritage tomato sandwich, avocado, pickled peppers, Ve-Du-Ya  
Crematta® (ve)  
Roast ham & Emmenthal Croque Monsieur, tomato & chilli relish

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## CAMEMBERT

*£16.50 - Serves 2*

Baked Camembert, apple brandy chutney, garlic & mixed seed clusters,  
warm sourdough (v)

# CHARCUTERIE

£18.50 - Serves 2

British charcuterie, pork rillettes, sourdough toast, pickles, marinated figs

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## PIZZA

Margherita - buffalo mozzarella, pomodoro sauce, basil (v) – 13.50

Pepperoni, Milano salami, candied jalapeños, crisp basil – 15

Parma ham, wild mushroom, mascarpone – 16

Pizza verde - lovage pesto, artichoke, spinach (ve) – 15.50

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## SIDES

Chips / Fries / Onion rings (ve) – 5.50

Sautéed chard, chilli, lemon dressing (ve) – 6.50

Warm new potato salad, smashed cucumbers, sun-dried tomatoes, spinach (ve) – 7.50

Garden salad, heritage tomatoes, pink onions (ve) – 6

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## BREAKFAST

£9

Trio of pastries (v)



### ALLERGY INFORMATION

(v) suitable for vegetarians, (ve) suitable for vegans.

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.*