THE WATERMILL

EASTER SUNDAY MENU

Dorking Three courses £40

APERITIFS

Prosecco (125ml) - 7.70

Prosecco Rosé (125ml) - 8.40

Lillet Rose spritz (glass) – 10

Hugo spritz (glass) – 10

SMALL PLATES -

'Nduja scotch egg, saffron aioli

Monkfish scampi, tartare sauce

Beetroot cured salmon, cream cheese, caperberries

Korean fried cauliflower, Gotcha ketchup 🕼

Chicken & smoked ham hock terrine, golden beetroot piccalilli, cornichons, toasted brioche

ROASTS

All roasts come with roast potatoes, Yorkshire pudding, rainbow roots & seasonal greens served family-style.

Rump of beef, cauliflower cheese, horseradish cream

Orchard Farm pork belly, cauliflower cheese, Bramley apple sauce

MacSween's veggie haggis wellington, red wine sauce ♥ ₦

Ross Cobb chicken, cauliflower cheese, bread sauce

Add extra for the table

Roasted rainbow roots 🛛 - 4

Sausage, sage & onion stuffing - 4

Pigs in blankets – 5

Yorkshire pudding V - 1

Seasonal greens V - 4.50

Buttery mash, caramelised onion gravy, crispy potato puffs – 6

Roast potatoes 📭 – 4

Cauliflower cheese - 4.50

MAINS

Beer-battered haddock & chips, minted peas, tartare sauce

Fish pie, king scallops, smoked haddock, sea trout, king prawns, mussels, herb crumb & buttered seasonal greens

Aged rib & shin beef burger, smoked cheese, burger sauce, bacon ketchup, rosemary salted fries, dill pickle

Plant based burger, melted slice, burger sauce, rosemary salted fries, dill pickle ©

DESSERTS

Toffee apple arctic roll, granny smith sorbet, caramelised hazelnut \mathbb{O} \mathbb{O}

Blackberry parfait, gingerbread, honeycomb & yoghurt $\mathbb O$

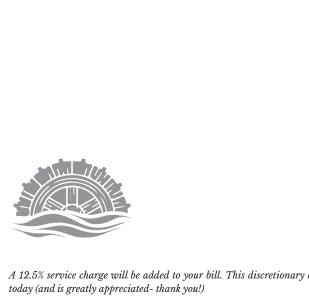
Peach Tarte Tatin, lime, raspberry sorbet @

Chocolate cremoux, candied walnuts, cocoa nib & blackcurrent sorbet 🔍 🕲

Black treacle sticky toffee pudding, butterscotch sauce & honeycomb ice cream ${\mathbb Q}$

Fancy an after dinner treat?

Pistachio affogato - Made with Paddy & Scott's Espresso $\mathbb{V} \ \mathbb{S} - 6$



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!)

♥ suitable for vegetarians, ♥ 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.