The Old House



Sunday Menu

Starters & Small Plates - £6.95

Soup of the Day (vg) Brussels Pate with Chutney

King Prawn Gambas Miso Mushroom Arancini (vg,gf)

Teriyaki Chicken with Asian Slaw (gf)

Teriyaki Pork Belly Bites (gf)

Roasts

All roasts are served with garlic & rosemary roast potatoes, pickled red cabbage, yorkshire pudding, cauliflower cheese, roasted roots and seasonal greens served family style.

Striploin Beef - £20.95 Leg of Lamb - £19.95 Chicken Supreme - £17.95 Seasonal Vegetable Wellington - £16.95

Dorking Brewery Beer Battered Fish & Chips - £16.95

Cod fillet served with chunky chips, tartare sauce and minted mushy peas

Smoked Salmon, King Prawn & Leek Risotto - £17.95

Finished with shaved parmesan and rocket (gf)

Sweet Potato, Squash and Chickpea Curry - £14.95

Served with coriander basmati rice (gf, vg)

Sides

Seasonal Vegetables - £3.50 | Chunky Chips - £4.00 | Truffle Oil and Parmesan Chips - £6.00 | Stuffing - £3.00 | Roast Potatoes - £4.00

Desserts

Homemade Profiteroles - £7.25

Filled with chantilly cream and drizzled with chocolate sauce

Apple Crumble - £7.25 Served with creme anglaise

Cheese & Biscuits - £9.95

Selection of local cheeses, artisan crackers and homemade chutney Selection of Ice Creams - £2.00 per Scoop
Ask for flavours of the day, served with chocolate sauce

We pride ourselves in using the finest local produce wherever possible, with suppliers such as Rawlings of Cranleigh and Coughlans Bakery.

At The Old House, we are committed to providing a safe and enjoyable dining experience for all our guests. Please inform your server of any food allergies or dietary restrictions you may have, and we will do our best to accommodate your needs. Our menu items may contain or come into contact with allergens, and we cannot guarantee the absence of cross-contamination. For specific allergen information, please ask to see our detailed allergen guide. We appreciate your understanding and look forward to serving you.