

The Old House



Mains

The Old House Burger - £17.95

*Melt in the middle beef burger with mature cheddar, gem lettuce, gherkin and a tomato relish
Served in a toasted brioche bun with chunky chips*

Smoky Beetroot Burger - £15.45

Served in a brioche bun with gem lettuce, miso mayo, tomato and chunky chips

Dorking Brewery Beer Battered Fish & Chips - £16.95

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

Homemade Pie of the day - £17.95

*Chefs savoury meat shortcrust pastry pie served with creamy mashed potatoes,
Seasonal vegetables and gravy*

Sweet Potato, Squash and Chickpea Curry - £14.95

Served with coriander basmati rice (gf, vg)

Gammon, Duck Egg and Chips - £15.95

Served with minted peas (gf)

Smoked Salmon, King Prawn & Leek Risotto - £17.95

Finished with shaved parmesan and rocket (gf)

Sides

Seasonal Vegetables - £3.50 | Chunky Chips - £4.00 | Truffle Oil and Parmesan Chips - £6.00

Desserts

Homemade Profiteroles - £7.25

Filled with chantilly cream and drizzled with chocolate sauce

Apple Crumble - £7.25

Served with creme anglaise

Key Lime Cheesecake - £7.25

Served with a burnt lemon syrup

Selection of Ice Creams - £2.00 per Scoop

Ask for flavours of the day

Cheese & Biscuits - £10.25

Selection of local cheeses, artisan crackers and homemade chutney

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.