#### **LUNCH MENU**

#### **Availability**

Monday - Friday 1100-1500 **Saturday 1100-1600** Sunday 1200-1600 (until March)

Soup of the Day (V/VG)	6-00
Course of swith free shares attracted and location	

Served with fresh crusty roll and butter

7-00 **Croque Monsieur** 

Bloomer bread and honey roast ham sautéed in butter finished under the grill with emmental and brie | salad | crisps | coleslaw

Welsh Karebit 7-00	<b>Welsh Rarebit</b>	7-00
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Grilled bloomer bread finished with an ale and mustard sauce topped with grilled cheese | side salad | crisps and coleslaw

Eggs Benedict	8-00
Honey roast ham	

**Florentine** 7-50 Spinach

9-50 Royale Smoked salmon

All choices come with a toasted english muffin | poached eggs | hollandaise sauce | finished with cress and chives

Classic Fish and Chips 13-00 Fresh beer battered cod fillet | chips | mushy peas | tartare sauce

9-00 **Hunters Salad** 

Chicken | black pudding | pickled quails eggs | leaf | medley of salad vegetables | honey mustard dressing

Tuna Niçoise 12-00

Chargrilled tuna steak seasoned with lemon and lime | green beans | new potatoes | olives | sundried tomatoes | soft boiled egg

Grilled Gammon Steak 10-00

Classic grilled gammon steak | fried egg | peas | chips | chargrilled pineapple

Nachos 9-00

Warmed nachos | guacamole | sour cream | jalapeño | salsa | topped with melted cheese | add beef chilli for 2-00

10-00 Flat Bread Mezze

Half a pizza base baked with garlic with a choice of topping and served with dressed rocket:

- 1 Olive | feta | sun dried tomato | spinach | tzatziki dip (V)
- 2 Grilled courgette | peppers | roast cherry tomatoes | babaganouche (V/VG)
- 3 Avocado | pomegranate | tomato | watermelon salsa (V/VG)

Sandwiches	6-00
Baguettes   Wraps	7-50
Ciabattas	8-00
Jacket Potatoes	7-00

With a choice of fillings:

Tomato | Mozzarella | Basil (V)

Tuna Black Olive | Basil

**Coronation Chicken:** 

Chicken breast in a sweet curry mayonnaise

New Yorker:

Pastrami | gherkin | emmental | mustard mayonnaise

Prawn Marie Rose:

Atlantic prawns | crayfish tails | marie rose sauce

Brie | Cranberry | Bacon

All with Salad | Crisps | Coleslaw **Add Fries for 1-50** 

**Borellis Speciality Sandwiches** 

# **Bookmakers Ciabatta**

Chargrilled steak slices | sautéed mushrooms | onions | mustard mayonnaise | fries

#### **Borellis Club Sandwich**

Triple decker sandwich: bacon | lettuce | tomato | chicken | avocado | egg mayonnaise | fries

# SUNDAY LUNCH

(Available from March)

We also offer a Sunday Roast menu:

2 Courses 18-00 3 Courses 25-00

**Weekly Roast Beef** 

Alternating weekly: Lamb | Chicken | Pork

Served with roast potatoes | mash | family service panache of seasonal vegetables | yorkshire pudding

Varied Vegetarian and Vegan Selection **Changes weekly** 



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# AAAA FROM THE GRILL AAAA

#### **STEAKS**

Steaks are served with mushroom | tomato | watercress | aioli | chips

> Minute 6oz 10-00 Sirloin 8oz 20-00 Fillet 8oz 23-00

Add a choice of sauce from hollandaise | béarnaise | peppercorn | Café de Paris butter for 1-50

#### **BURGERS**

All burgers are served in a brioche bun | tomato | lettuce | caramelised red onions | gherkin | onion rings | fries | salad | coleslaw

#### **Borellis Chicken Burger 11-50**

Served plain or with bbq | piri piri | sweet chilli marinade

#### **Borellis Prime Beef Burger 11-50**

Cheese | tomato relish

Add bacon, chorizo or avocado for 1-50 each

# Mediterranean Halloumi (V) 11-00

Chargrilled courgette | aubergine

## **★★★ TRADITIONAL PIZZAS ★★★**

Our fully loaded 12-inch pizzas are freshly prepared and cooked to order in our stone base pizza oven. All garnished with rocket and fresh grated parmesan

#### Maltings (V) 9-00

Boccacini mozzarella | fresh basil | cherry tomatoes

Hogs Back 10-00

Parma ham

**Waverley Abbey 10-00** 

Salami

Hawthorn Heat 10-00

Pepperoni

Farnham Castle 10-00

Chicken

Gostrey Meadow (V) 10-00

Red onion | olives | cherry tomatoes | peppers

#### Additional toppings 1-00 per item:

Mushroom | onion | peppers | sundried tomatoes | spinach | olive | jalapeño | red or green chillis

Additional Meats 2-00 per item

# **BORELLIS BREAKFAST**

Grilled smoked bacon | butchers sausage | grilled tomato | baked beans | fried bread | hash brown | mushrooms | 2 eggs (fried | poached | scrambled) Includes a choice of tea, coffee or orange juice

An optional 12.5% service charge will be added to tables of 4 or more. Service times may be longer during peak periods.

> (V) Suitable for vegetarians (VG) Suitable for Vegans

As required by EU regulation please inform your server of any allergies you have before ordering your meal. Our chefs will advise accordingly. We cannot guarantee our kitchen is completely free of allergens and some cross contamination may occur as our fryers are used for more than one product.



9-00







#### **EVENING MENU**

**Availability** Monday 1800-2100 Tuesday - Saturday 1800-2200

#### **STARTERS**

Soup of the Day (V/VG) 6-00 Served with a crusty roll | butter

Chorizo & Black Pudding

8-00 Scotch Egg

Apple puree | bacon crisp | jus

7-00 **Beetroot textures (V)** 

Honey whipped goats cheese | candied walnut granola | chicory

**Smoked Salmon Roulade** 8-00

Pea shoot salad | lemon gel |salmon keta

Chargrilled Aubergine | Spring Leaves (V/VG)

Avocado | tomato | courgette | tomato concasse

Mackerel Duo 8-00

7-50

20-00

Pickled mackerel | mackerel pate | pickled vegetables | beetroot puree | horseradish cream

#### **MAINS**

All served with a panache of seasonal vegetables

Slow Cooked Feather Blade of Beef 20-00

Creamed potato | butternut purée | caramelised carrots and shallot

23-00 Spring Lamb Rump

Fondant potato | carrots | baby leeks | salsify crisps | jus 21-00

Guinea Fowl Puy lentil | baby carrots | leeks | Jus

23-00 Lemon Sole

Caper butter | crushed new potatoes | fine beans | leeks | tender stem broccoli

Pan Fried Fillet of Hake Wholegrain honey mustard mash | pea puree | samphire |

spinach | carrots | buttered crevettes 16-00 White Bean Cassoulet (V/VG)

A cassoulet of white beans | vegetables in a rich tomato sauce | seasoned with fresh herbs

18-00 Vegetable Mille Fuille (V) Courgette | puff pastry | seasonal vegetables | finished with a white wine sauce and parmesan

### DESSERTS

Crème Brûlée 6-00 Served with sorbet | berries Poached Pear (V/VG) 6-00 Served with a compote Baked Peach Melba (V) 7-00 **Chocolate Torte** 7-00 Served with light | dark ganache

**Cheese Board** 9-00 5 cheeses | celery | apple | fig | quince jelly | chutney | served with biscuits

#### SIDES

A11 3-00

Cabbage | leeks | peas (V/VG) Seared cauliflower (V/VG) Bubble and squeak (V/VG) **Buttered carrots (V)** New potatoes (V/VG) Fries | Chips (V)

#### BAR SNACKS

All 4-00 (or 3 for 10-00)

Whitebait and aioli Padron peppers (V/VG) Olives and bread (V/VG)

Garlic mushrooms and toasted bread (V)

Chorizo in wine

Patatas bravas (V/VG)

Vegetable tempura prawn skewers Salt and pepper spiced thai pork belly

#### $\mathbf{WHITE}$

250ml 175ml Bottle 1 Duc de Chapelle Sauvignon Blanc 6-45 17-95 2017 12%

Languedoc, France An aromatic Sauvignon Blanc, typically grassy in style with zesty lemon and lime character and full of exotic gooseberry and grapefruit flavours

Whale Point Sauvignon Blanc 2017 13% 6-65

Western Cape, South Africa

Pale lemon in colour with a very fresh nose of gooseberry, cut grass and lemon and vibrant aromatics of zesty lemon, and white flowers

**Hamilton Heights Chardonnay** 4-85 2017 13.5% 6-65

South East Australia

An elegant Aussie Chardonnay, bright lemon in colour with a fresh nose full of ripe peach and citrus and flavours of mango & grapefruit

Vermento 'Sensas'

2017 11.5% 6-95 19-95 5-25 Pays d'Oc, France

From the Languedoc Roussillon this is a great alterative to Sauvignon. Very fresh and zesty with hints of green apple and white peach with fresh citrus acidity and subtle blossoms on

5 Ca' Luca Pinot Grigio

2017 12% 5-25 6-95 19-95 Veneto, Italy

A clean, dry white with a bouquet of white flowers and fresh appley fruit aromas. An easy-drinking yet elegant wine which lingers on the finish

Viognier, Domaine de Pennautier, Pays d'Oc 2017 12.5%

Rhône Valley, France Very intense nose, dominated by aromas of fresh peach, passion fruit and floral notes of lime and roses. Excellent balance, vivid and smooth, developing a range of citrus flavours on the palate

New Zealand Sauvignon Blanc 'Turning Heads' 2017 13% 6-45 8-95 25-95 Marlborough, South Island

Typical vibrant aroma of ripe gooseberries, herb and nettle aromas and tropical fruit flavours of pineapple and lime with crisp citrus acidity

Chablis, Domaine Alain Gautheron 11-95 2016/17 12.5% 32-95 Burgundy, France

A grower's Chablis of great distinction: dry, flinty and showing a lovely minerality

## ROSE

175ml 250ml **Bottle** 9 San Antini Pinot Grigio Rosé 2017 12% 5-25 6-95 19-95 Northern Italy, Veneto

The palate is full of soft, red fruit flavours which linger on the tongue. Dry in style and well balanced

10 Sun Gate White Zinfandel

2016/17 10.5% 5-75 7-75 22-95 California

An attractive bouquet of summer fruits including strawberry and watermelon with a hint of sweetness and flavours of red cherries, raspberries, strawberries and cream

11 Ladybird Rosé Laibach Estate Organic 25-95 2017/18 13% 8-95 Stellenbosch, South Africa

A bouquet of strawberries and cherry blossom, this is an outstanding rosé, light, dry and showing delicious flavours of summer fruits

#### SPARKLING & CHAMPAGNE

125ml Bottle

12 Prosecco Spumante Extra Dry `Azzillo` N.V. 11%

Sparkling, Italy. A pale and delicate wine with fine mousse and persistent fine bubbles with a fruity aromatic bouquet contains hints of flowers, honey and apple leading to a well balanced, light and fresh palate

13 Blanquette De Limoux Domaine Rosier Brut 4-95 **N.V.** 12.5%

Sparkling, France. This delicate wine is pale lemon in colour with the classic apple notes of Mauzac on the nose. The palate has an elegant mousse and notes of apple peel, white peach, pear and white blossom. Very fresh with zesty acidity and a long, floral note on the finish

14 Hindleap Rose Bluebell Vinyard Estate Sussex 2014 11.5%

Sparkling, England. This elegant pale rose has been blended from the Pinot Noir and Pinot Meunier varieties to capture a crisp fresh fruitiness, lending hints of red berries on the nose and a succulent citrus palate. Well balanced and with excellent structure it has a dry, delicate and long finish

15 Champagne Vauban Freres, Special Cuvee Brut

Our 'house' champagne: fresh, fruity and elegant with toasty characteristics. Blended from Pinot Noir and Pinot Meunier grapes

16 Champagne Veuve Clicquot Brut Yellow Label N.V. 12%

The dominant Pinot Noir, with over 50% of the blend, ensures an assertive, powerfully structured champagne with a fine lively mousse

We operate the Bermar Le Verre De Vin system technology for all our still & sparkling wines by the glass. This ensures all our wines are perfectly resealed, allowing up to 21 days preservation once a bottle has been opened, to ensure you receive a perfect serve of your favourite chosen wine.



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#### RED

175ml **Bottle** 17 Duc de Chapelle Cabernet Merlot 2016/17 13.5% 17-95 6-45

Languedoc, France

18-95

18-95

21-95

Smooth with silky tannins and flavours of ripe berries cherries and plums. Well balanced and easy drinking with an elegant finish

18 Whale Point Pinot Noir 2017 13%

South Eastern Australia

18-95 4-85 6-65

7-75

22-95

Very smooth with a core of red fruit flavours and sweet spices supported by supple tannins giving structure to wine

19 Tulbagh Winery Shiraz Pinotage 2017 13.5% 18-95 6-65 South Africa

An intense purple colour, almost black in colour, with rich blackberry fruit spices and smokey aromas. Silky tannins and a supple rich finish

20 'Avanti' Malbec 2017 13% 5-75

San Juan, Argentina

Full bodied and bursting full of blackcurrants, black berries, black cherries and violets. A well structured wine, fruity and supple with firm tannins

21 Rioja Garnach Tinto Fincas de Azabache 2016 14.0% 5-75 Rioja, Spain

A vibrant unoaked and supple red, made exclusively from Garnacha grapes grown in dry Baja region of Rioja. This soft seductive wine exhibits typical Garnasha character of blackberries, plums, blackcurrents and cherries

22 Montepulciano d'Abruzzo Riserva Tor Del Colle 2015 13.5% 5-75 7-75 Abruzzo, Central Italy

Intense purple in colour with intense aromas of blackberries and cherries. The palete is round and rich with notes of ripe berry fruit, sweet black cherries a touch of liquorice and a distinctive spicy character from 12 months ageing in wooden casks

23 Mistral Cotes du Rhone 2016 14%

5-75 7-75 22-95 Rhone Valley, France

A vibrant red, rich and fragrant with red fruits, blackcurrant and green peppers on the nose, warm succulent stone fruits and a hint of mineral backed by supple tannins

24 La Playa Merlot Block 10 Reserve 2016 13.5% 5-

5-95 23-95 8-25

Colchagua Valley, Chile

Rich plums and black fruits abounds followed by spicy oak resulting in a delicious wine with dense textures and a smooth vanilla finish

25 Rioja Reserva Azabache 2012 14.0%

Rioja, Spain

10-95

29-95

7-95

20 months of ageing in American oak casks as well as further ageing in the cellar, this wine displays deep cherry red colours, with aromas of blackberries, cedar, leather and spice

26 Hamelin Bay 'Rampant Red' Cabernet / Merlot / Shiraz 2015 14.0% 7-95 10-95 29-95 Margaret River, Western Australia

Aromas of ripe blackcurrant, black cherries, cassis, mint and sweet spice dominate this gently oaked blend. The fruit is inviting and mouthfilling, backed by generous soft and supple tannins with spice and vanilla from oak ageing

27 Backsberg Shiraz Reserve 'Pumphouse' 2015/16 14.5% 7-95 10-95 29-95 Paarl, South Africa

Selected from mature vineyards that show intense varietal character including blackberry, black cherry, mocha, pepper and spice. Matured in small oak barrels for 18 months enhances a long finish

28 Geoff Merrill Cabernet Sauvignon C & W 2009/10 14.5%

Mclaren Vale, Australia Deep red colour, intense aromas of blackcurrant and mint with subtle oak in the background. An outstanding wine which will continue to evolve and develop with bottle maturation

29 Laibach Cuvee Friedrich 'Founders Blend' 2014 14.0% Stellenbosch, South Africa

Only 28 barrels are made of this exclusive wine blended from all four Bordeaux grape varieties. Dark in colour with aromas of cassis and wild spices. Quality added oak adds creamy complexity to a lovely juicy red flavour with elegance and finesse

30 Malbec 'Saurus' Barrel Fermented Familia Schroeder **Patagonia 2014** 14% Patagonia, Argentina

New oak barrels give full, ripe fruit aromas with hints of plum and cassis with floral and spiced nuances. One of the very best Malbecs' we've tasted from this fantastic producer

Vintages may vary according to availability. All wines by the glass are also available in 125ml size with a 20% reduction on 175ml prices.

DRAUG	HT BEERS	
	1/2Pint	Pint
Becks Vier	2-20	4-20
London Pride	2-20	4-20
Hogs Back TEA	2-20	4-20
Stowford Press	2-20	4-20
1664	2-40	4-40
Guinness	2-40	4-40
Veltins	2-60	4-60
Dark Star Lager	2-60	4-60
Hogstar Lager	2-80	4-80
Peroni	2-80	5-20

#### COCKTAILS

Cocktails	6-95
Mocktails	4-95
Double Shot Spirit (70ml)	9-95

Moiito

Havana rum, sugar, lime juice and fresh mint

Raspberry Mojito

Havana rum, rasberry, sugar, lime juice and fresh mint

Hollywood

A mix of blueberry and raspberry juice with gin or vodka

**Elderflower Collins** 

Sicilian lemons, British elderflower mixed with Gordon's Gin

Strawberry Daiguiri Bacardi rum, lime juice, sugar and strawberry liqueur

Bacardi rum, coconut cream and pineapple juice

A mix of strawberry, peach and cranberry juice with vodka, or a Woo Hoo with gin

**Bloody Mary** 

Premium vodka, tomato juice, squeezed lime and Worcester sauce

Sex On The Beach

Orange, peach schnapps and cranberry juice mixed with vodka

**Pornstar Martini** 

A blend of passion fruit, mangoes and orange juice, shaken with vodka-Served with a shot of prosecco!

Espresso Martini

Mocha

Arabeca cold brew coffee with a hint of vanilla and splash of Kahlúa shaken with vodka, making a rich and indulgent cocktail

#### COFFEE

Double/ Big Cup

2-20 2-90 **Espresso** 

A European favourite. Freshly brewed espresso has a distinctly rich taste, a hearty robust aroma and a golden crema

An indulgent mixture of fresh espresso, steamed milk and rich chocolate

Macchiato 2-30

A single shot of espresso coffee 'marked' with frothed milk 2-20 **Americano** 

2-40 An espresso blended with just the right amount of hot water to

Cappuccino An irresistible blend of fresh espresso, with equal parts of

steamed milk and froth, served warm cup and garnished with

a sprinkle of chocolate

create a full bodied regular strength coffee

2-80

Known by the French as a Café au Lait and the Spanish as Café con Leche, this delightful drink is a combination of fresh espresso, steamed milk and a little foamed milk

Con Panna

An espresso topped with whipped cream

Espresso and steamed milk topped with whipped cream and cinnamon

**Liqueur Coffees** 

Served with whipped cream: Irish Whiskey, Calypso, Tia Maria, Martell Brandy, Baileys, Amaretto

Iced Coffee	2-60
Iced Mocha	2-80
Teas	2-20
Hot Chocolate	2-80





