

LUNCH MENU

Availability

Monday – Friday 1100-1500

Saturday 1100-1600

Sunday 1200-1600 (until March)

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

Croque Monsieur 7-00
Bloomer bread and honey roast ham sautéed in butter finished under the grill with emmental and brie | salad | crisps | coleslaw

Welsh Rarebit 7-00
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

Royale 9-50
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

Hunters Salad 9-00
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

Flat Bread Mezze 10-00
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 9-00

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



www.borellis.co.uk

FROM THE GRILL

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

10-00

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.



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 Scotch Egg 8-00
Apple puree | bacon crisp | jus

Beetroot textures (V) 7-00
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) 7-50
Avocado | tomato | courgette | tomato concasse

Mackerel Duo 8-00
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

Spring Lamb Rump 23-00
Fondant potato | carrots | baby leeks | salsify crisps | jus

Guinea Fowl 21-00
Puy lentil | baby carrots | leeks | Jus

Lemon Sole 23-00
Caper butter | crushed new potatoes | fine beans | leeks | tender stem broccoli

Pan Fried Fillet of Hake 20-00
Wholegrain honey mustard mash | pea puree | samphire | spinach | carrots | buttered crevettes

White Bean Cassoulet (V/VG) 16-00
A cassoulet of white beans | vegetables in a rich tomato sauce | seasoned with fresh herbs

Vegetable Mille Feuille (V) 18-00
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

All 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

