



BY DORKING BREWERY

All dishes are made with locally sourced ingredients using local suppliers and cooked to order.
Hammonds Butchers, Ashtead Fisheries, The Chili Project, Banging Beef, Grays Gelato.

November - December

Nibbles, Small Plates and Sides

Nibbles

Any 3 for £11

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| Marinated Black and Green Olives | £4 |
| Halloumi Fries with Sweet Chilli Dip | £4 |
| Beer Battered-Seasoned Onion Rings | £4 |
| Roasted Garlic and Parsley Butter Bread | £4 |
| Beer Pretzil and Butter | £4 |

Small Plates

Any 3 for £20

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| Chicken Tenders with Burger Sauce | £7 |
| Brie Bites with Tomato Relish | £7 |
| Grizzly Garlic Sauce Hot Chicken Wings | £7 |
| Dorking Brewery Beer Glazed Chipolatas | £7 |
| Loaded Nachos | £7 |

Sides

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|-----------------|----|
| Seasoned Fries | £4 |
| Chunky Chips | £4 |
| Green Peas | £4 |
| Pig in Blankets | £4 |

(All dishes are subject to change depending on availability of ingredients)

We are unable to list all the ingredients in our dishes, so if you have a specific allergy or dislike, please highlight it to a member of our staff. We cook all our dishes from fresh, where possible we will try and meet any of your specific dietary requirements. All our food is prepared in the same kitchen as products that contain nuts and gluten, and therefore may contain trace elements of them.



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Mains

| | |
|--|--------|
| Dorking Brewery Beer 'Bangers and Mash' Green peas and beans, caramelized onion gravy with beer mustard | £15.95 |
| Dorking Brewery Beer Battered Fish and Chunky Chips Haddock fillet, tartare sauce and green peas with fresh lemon | £16.95 |
| British Beef & Brie burger and Fries 6oz 'Hammonds Butchers' patty, pig in blanket, brie, bacon, tomato, red onion, rocket, cranberry sauce, dill pickle with seasoned fries | £16.95 |
| Marinated-Grilled Chicken Cheeseburger and Fries Chicken breast, cheddar cheese, burger sauce, lettuce, tomato, red onion and dill pickle with seasoned fries | £15.95 |
| Moving Mountain Vegetarian Xmas Burger and Fries (V) (GF and Vegan Available) Halloumi fries, cheese, red onion, tomato, rocket, sweet chili sauce, dill pickle with seasoned fries | £14.95 |
| Thai Vegetable and Coconut Curry with Rice (V, GF, Vegan) Steamed basmati rice | £13.95 |
| 'The Brewery Inn' Winter House Salad (V, GF, Vegan) Butter beans, lemon, kale, dill, radicchio, garlic, parmesan Add: Grilled chicken breast + £5.00 | £10.95 |
| Xmas Pie Onion, skinned sausages, apricot, cranberries, chicken served with Mash, broccoli and gravy | £16.95 |

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All dishes are made with locally sourced ingredients using local suppliers including, Hammonds Butchers, Ashtead Fisheries, The Fruit Box, Craddocks Bakery, The Chili Project, Gray's Gelato.

November - December

Kids Menu

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|---|-------|
| Fish and Chips | £7.95 |
| Cheese and Bacon Burger and Chips with Pig in Blanket | £9.95 |
| Chicken Tenders and Chips | £6.95 |

Desserts

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|---|-------|
| Grays Gelato from Goldstone Farm Assorted flavours, 3 scoops, please ask your server | £4.00 |
| Pumpkin Pie Whipped cream | £6.50 |
| 'Xmax Crimble Crumble' Apple, cranberries, cinammon, mixed spices served with custard | £6.50 |

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BY DORKING BREWERY

Xmas Buffet Menu

All dishes are made with locally sourced ingredients using local suppliers and cooked to order.
Hammonds Butchers, Ashtead Fisheries, The Chili Project, Banging Beef, Grays Gelato.

Brewery Inn Special £15.00pp

Turkey Sandwich

Brie Cranberry Sandwich

Roasted Garlic and Parsley Butter Bread

Pig in Blankets

BBQ Chicken Wings

Chunky Chips

Chocolate Covered Strawberries

Brewery Inn Deluxe £18.00pp

Turkey Sandwich

Brie Cranberry Sandwich

BLT Sandwich

Chicken stuffing Sandwich

Marinated Black and Green Olives with Feta

Halloumi Fries

Roasted Garlic and Parsley Butter Bread

Pig in Blankets

BBQ Chicken Wings

Chunky Chips

Pudding Ice Cream with Whipped Cream

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BY DORKING BREWERY

Xmas Day Set Menu – 12:00-15:00

3 course Menu £75

All dishes are made with locally sourced ingredients using local suppliers and cooked to order.
Hammonds Butchers, Ashtead Fisheries, The Chili Project, Banging Beef, Grays Gelato.

Starters

Baked Mini Camembert with Toasted bread

Butternut Squash Soup

Mains

Roast Turkey

Yorkshire Pudding, Rosemary Roast Potatoes, DB Pig in Blanket, Sage and Onion Stuffing,
Braised Red Cabbage, Carrot and Swede, Sprouts, Green Peas and French Beans with Red Wine Gravy

Honey Glazed Roast Gammon

Gammon, Yorkshire Pudding, Rosemary Roast Potatoes, DB Pig in Blanket, Sage and Onion Stuffing,
Braised Red Cabbage, Carrot and Swede, Sprouts, Green Peas and French Beans with Red Wine Gravy

Beetroot Wellington

Yorkshire Pudding, Rosemary Roast Potatoes, Sage and Onion Stuffing, Savoy Cabbage,
Carrot and Swede, Sprouts, Green Peas and French Beans with Red Wine Gravy

Desserts

Xmas Pudding with Brandy Sauce

Sticky Toffee Pudding with Custard

Xmas Pudding Ice Cream or Vanilla Ice Cream

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BY DORKING BREWERY

Xmas Day Set Kids Menu – 12:00-15:00

3 course Menu £35

All dishes are made with locally sourced ingredients using local suppliers and cooked to order.
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Starters

Fish Fingers

Butternut Squash Soup

Mains

Roast Turkey

Yorkshire Pudding, Rosemary Roast Potatoes, DB Pig in Blanket, Sage and Onion Stuffing,
Braised Red Cabbage, Carrot and Swede, Sprouts, Green Peas and French Beans with Red Wine Gravy

Beetroot Wellington

Yorkshire Pudding, Rosemary Roast Potatoes, Sage and Onion Stuffing, Savoy Cabbage,
Carrot and Swede, Sprouts, Green Peas and French Beans with Red Wine Gravy

Beef Burger

Served with cheese, bacon, fries, pig in blanket

Chicken Nuggets

Served with fries and pig in blanket

Desserts

Xmas Pudding with Brandy Sauce

Sticky Toffee Pudding with Custard

Xmas Pudding Ice Cream or Vanilla Ice Cream

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