DORKING BREWERY

SURREY

An independent brewery based in Surrey, inspired by the world's best ingredients, flavours and techniques. Brewing since 2008, we fuse traditional methods and modern-style ideas to make beer people want to drink. The brewery moved to Capel in 2018 to help us make more beer than ever before. Situated on Aldhurst Farm, our spent grain is sent just a few metres away to feed the local cows.

Located in ••Ashtead••,
The Brewery Inn •••••••• •••••• ••••
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Starters & sharing – 3 for £18

Pigs in blanket with gravy or cranberry sauce **£7.55**

Chicken wings with house rub **£6.95** (gf)

Whitebait with tartare sauce **£7.25**

Scotch egg with mustard **£7.50**

Buttermilk chicken tenders with sriracha mayo **£6.95**

Brewery Inn Nachos guacamole, chilli jam, sour cream, and jalapenos **£7.25** (gf)
Add beef chilli **£5.00**

Surrey charcuterie board with garlic pizza slices and olives **£7.50**

Marinated olives with focaccia **£7.50**

Garlic pizza bread £4.75 add cheese **£2.00**

Classics

Dorking Brewery cheese and bacon burger with a brioche bun, burger sauce, lettuce, red onion, tomato, gherkins, monterey jack cheese, seasoned fries and a side of coleslaw **£17.95** (gfo)

Buttermilk chicken burger with marinated chicken thigh, Monterey Jack Cheese, a brioche bun, burger sauce, lettuce, red onion, tomato, gherkins, seasoned fries and a side of coleslaw **£16.95**

Moving mountain veggie burger with a brioche bun, burger sauce, lettuce, red onion, gherkins, monterey jack cheese, seasoned fries and a side of coleslaw **£16.50** (gfo)

Pie of the day with buttered greens, gravy, creamy mash or chips **£17.95**

Fish & chips, DB-One beer batter haddock, with chunky chips, tartare, mushy peas or garden peas **£17.95**

Gammon, egg & chips with peas or mushy peas **£15.95**

Sausage & mash served with buttered greens and beer battered onion rings **£16.95**

Seabass with creamy mash buttered greens and parsley sauce **£15.95**

Sides

Chunky chips £4.90

Seasoned fries £4.75

Sweet potato wedges £4.75

Onion rings £4.00

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

Tables of 6 or more are subject to a discretionary service charge of 12.5%
Whilst we take extensive steps to ensure that the list of allergen ingredients in our menus is accurate, we cannot say that any dish on our menus is "free-from" any allergen, but only that it does not contain that allergen as an ingredient. Dishes may be handled and prepared in an environment which contains allergens so there is a risk of cross-contamination in our kitchens.
If you have any food allergy or intolerance, then please tell a member of our team before ordering or consuming any item of food from our menus.

15'' Brewery Inn Pizzas – Monday to Thursday from 2 Pizzas for £24.95

MARGHERITA
Tomato and basil base, and grated mozzarella cheese (v) **£11.50**

PARMA PIZZA
Tomato and basil base, and grated mozzarella cheese, fresh Parma ham,
shaved Parmesan cheese, topped with roquette salad **£17.25**

LEITH HILL BUFFALO PIZZA
Tomato and basil base, and grated mozzarella cheese,
fresh buffalo mozzarella and pesto dressing (v) **£17.95**

BOX HILL PIZZA
Pesto base, grated mozzarella cheese, roasted mixed vegetables,
topped with roquette salad (v) **£14.25**

BREWERY INN PIZZA
Tomato and basil base, and grated mozzarella cheese, pepperoni and roasted peppers **£16.25**

Kids' menu

Nuggets chips and peas £6.95

10'' Margherita or pepperoni pizza £6.95

Sausage, chips, peas and gravy £8.00

Fish 'n' chips, peas and a slice of lemon £8.00

Desserts

Hot chocolate fudge cake served with vanilla ice cream **£5.95**

Apple crumble with vanilla ice cream or custard (ve) **£5.95**

Sticky toffee pudding with vanilla ice cream or custard **£5.95**

Homemade warm chocolate brownie with vanilla ice cream **£7.50**

Warm cookie dough served with vanilla ice cream **£7.50**

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WINES

Whites

	Medium	Large	Bottle	
Ayrum Airén Blanco, Spain, Green Apple-Soft Stone Fruit-Floral	5.70	8.00	23.60	
Monte Verde Sauvignon Blanc, Central Valley, Chile, Pineapple-Grapefruit-Grass	6.20	8.80	25.70	
Errázuriz Chardonnay, Casablanca Valley, Chile Guava-Lemon-Melon	6.75	9.50	27.85	
Bottega Pinot Grigio delle Venzie, Melon-Grapefruit-Pear	7.00	9.80	28.85	
Viña Real, Barrel Fermented Rioja Blanco, Lime-Apple-Slate			30.45	
Picpoul de Pinet, Les Girelles, Jean-Luc Colombo, Orange Blossom-Lemon-Green Apple	7.60	10.75	31.50	
Vidal Sauvignon Blanc, Marlborough, Green Pepper-Gooseberry-Passion Fruit	7.90	11.10	32.50	
Singing Gruner-Veltliner Laurenz V, Almond-Grapefruit-Melon			32.75	
14 Hands Chardonnay, Washington State, USA Nectarine-Pear-Lime			34.00	
Gavi di Gavi, Enrico Serafino, Italy Pear-Toast-Honeysuckle			35.00	
Ceres Pinot Gris, Central Otago, NZ Green Pepper-Gooseberry-Passion Fruit			38.50	
Sancerre, Les Collinettes, Joseph Mellot, France Almond-Grapefruit-Melon			38.50	

Reds

Ayrum Tempranillo Garnacha Tinto, Spain, Juicy-Strawberry-Fig	5.70	8.00	23.60	
Montepulciano d'Abruzzo, Parini, Italy, Soft-Vanilla-Raspberry	6.10	8.65	25.30	
Errázuriz Merlot, Aconcagua & Curicó Valleys, Chile, Red Cherry-Violet-Coffee	6.40	8.95	26.25	
Marius by M.Chapoutier Syrah Grenache, Pays d'Oc, France, Fig-Red Plum-Cranberry	6.85	9.65	27.30	
Bottega Cabernet Sauvignon, Venezie, Italy, Jammy-Spicy-Blackberry	7.10	10.00	29.25	
Salentein Portillo Organic Malbec, Mendoza, Argentina, Blackberry-Pepper-Floral	7.60	10.65	31.20	
Journeys End Huntsman Shiraz Mourvedre, South Africa Raspberry-Strawberry-Blackberry	7.65	10.75	31.50	
Viña Real, Rioja Crianza, Spain, Jammy-Complex-Spicy	7.50	10.60	32.55	
Pasarisa Patagonia Pinot Noir, Chile Vanilla-Plum-Full Bodied			33.00	
Barolo, Enrico Serafino, Italy, Red Cherry-Violet-Coffee			46.50	
Chateauneuf du Pape Rouge Domaine Grand Veneur 'Le Miocene' 2022 Organic, Fig-Red Plum-Cranberry			50.00	

Rosé & Sparkling Wine

ROSÉ

Bottega Pinot Grigio Rosato, delle Venezie, Italy, Redcurrant-Clementine-Grapefruit	6.60	9.30	27.30	
Coteaux Varois en Provence Rosé, Reflet, Estandon, France Strawberry-Raspberry-Guava	7.45	10.50	30.00	
Chateau d'Esclans Whispering Angel Rose, Cotes de Provence, Lime-Strawberry	9.70	13.65	39.00	

SPARKLING

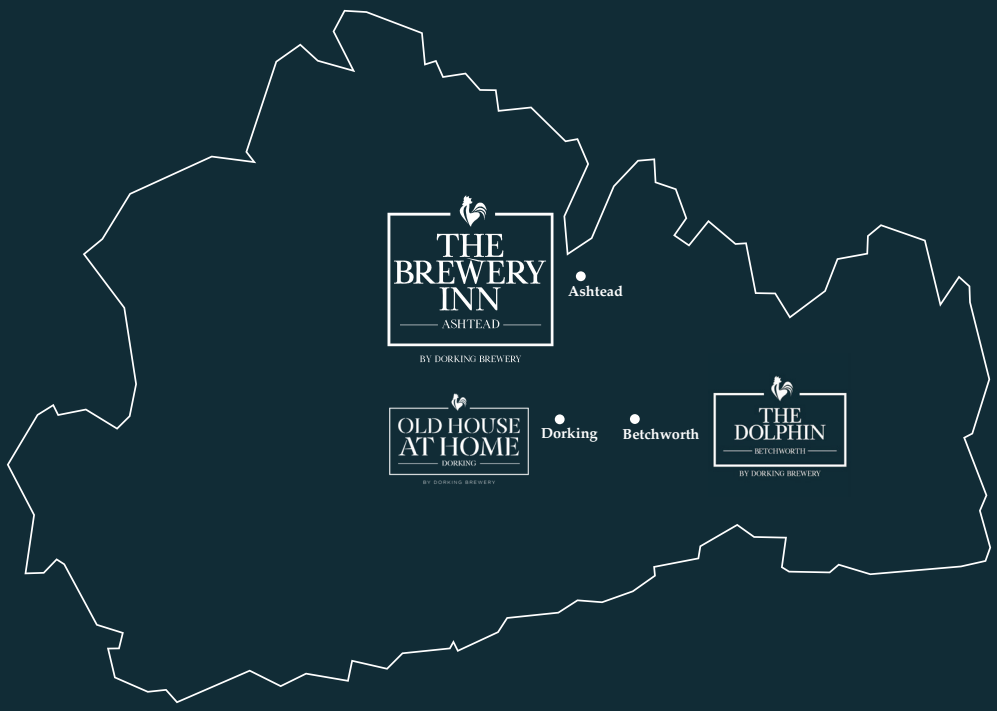
Bottega Poeti Prosecco Brut DOC, Italy,	200ml 9.50		29.40	
Paul Dangin et Fils Brut Champagne			48.50	
Nyetimber Classic Cuvée			63.50	

 **We Recommend**

DORKING BREWERY

SURREY

We are an independent Surrey-based brewery with a simple mandate, to create exceptional beer inspired by the world's best ingredients, techniques and flavours.



Nestled in the heart of Ashtead, The Brewery Inn offers a refreshing blend of history and hospitality. What started as a small beer house around 1800 is now a lively, comfortable local, featuring beautiful fresh hops draping from the ceiling and cosy open fires in the colder months. Step outside to our large beer garden when the sun shines. Providing traditional good cheer and excellent, freshly prepared meals, we are the go-to gathering spot for everyone from passing hikers and visitors to our loyal Ashtead locals and neighbouring villagers.

Starters and sharing Choose 3 for £18.00

Pigs in blankets with gravy or cranberry sauce **£7.55 (gf)**
Panko calamari strips with tartare sauce **£7.95**
Whitebait with tartare sauce **£7.25**
Scotch egg with mustard **£7.50**
Buttermilk chicken tenders with sriracha mayo **£6.95**
Brewery Inn Nachos guacamole, salsa, sour cream, and jalapenos **£7.25 (gf)**
Marinated olives with focaccia **£7.50**

Roasts *All our traditional roast comes with yorkshire pudding, roast potatoes, gravy, stuffing, pig in blanket & seasonal veg*

Beef £22.95
Chicken £21.95
Gammon £18.95
Mushroom Wellington (v) £15.95

Classics

Dorking Brewery cheese and bacon burger with a brioche bun, burger sauce, lettuce, red onion, tomato, gherkins, monterey jack cheese, seasoned fries and a side of coleslaw **£17.95 (gfo)**
Buttermilk chicken burger with marinated chicken thigh, Monterey Jack cheese, a brioche bun, burger sauce, lettuce, red onion, tomato, gherkins, seasoned fries and a side of coleslaw **£16.95**
Moving mountain veggie burger with a brioche bun, burger sauce, lettuce, red onion, gherkins, monterey jack cheese, seasoned fries and a side of coleslaw **£16.50 (gfo)**
Pie of the day with buttered greens, gravy, creamy mash or chips **£17.95**
Fish & Chips, DB-One Beer battered haddock, with chunky chips, tartare, mushy peas or garden peas **£17.95**

Kids' menu

Beef £15.95 **Chicken £15.95** **Gammon £13.95** **Mushroom Wellington** (v) **£10.95**
All our traditional roast comes with yorkshire pudding, roast potatoes, gravy, stuffing, pig in blanket & seasonal veg.

Nuggets chips and peas £6.95
Sausage, chips, peas and gravy £8.00
Fish 'n' chips and peas £8.00

Sides

Chunky Chips £4.90 **Seasoned fries £4.75** **Sweet potato wedges £4.75** **Onion rings £4.00**

Desserts

Hot chocolate fudge cake served with vanilla ice cream **£5.95**
Apple crumble with vanilla ice cream or custard (v) **£5.95**
Sticky toffee pudding with vanilla ice cream or custard **£5.95**
Homemade warm chocolate brownie with vanilla ice cream **£7.50**
Warm cookie dough served with vanilla ice cream **£7.50**

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Festive MENU

Starters:

Brie bites with cranberry sauce £6.75

Maple glazed pork belly bites (gf) £7.50

Stuffed Yorkshire pudding £8.00

stuffed with chicken, mash, stuffing and a pig in blanket

Sandwiches:

Served with seasoned fries and a side salad (gf bread available)

Brie and cranberry ciabatta £8.50

Brie and bacon ciabatta £ 9.00

Chicken and stuffing with gravy for dipping £9.00

Mains:

Camembert cheese and bacon burger. *£17.95*

Brioche bun, cranberry mayo, lettuce, red onion, tomato, gherkins, seasoned fries and a side of coleslaw and onion rings.

Festive pie £17.95

with buttered greens, gravy, creamy mash or chips.

Shepperdless Pie £17.95 (ve)(gf)

Served with seasoned greens.

Desserts:

Treacle tart £6.75

Served with custard or ice cream

Christmas Sundae £8.50

BREWERY INN

CHRISTMAS MENU

£80PP

4 course meal

ENTREE

Vol au vent with cream cheese and spinach

STARTERS

Baked camembert
Prawn cocktail
Honeyed carrot soup
Charcuterie board

MAINS

Roasted Turkey with trimmings
Honey mustard roasted Gammon
Vegeteable pie with trimmings
Seabass and creamy mash

DESSERTS

Christmas pudding
Apple and cranberry crumble
Sticky toffee pudding
Yule log

£40PP

3 course meal

CHRISTMAS

Kids Menu

ENTREE

Vol au vent with cream cheese and spinach

STARTERS

Baked camembert
Prawn cocktail
Honeyed carrot soup

MAINS

Roasted Turkey with trimmings
Honey mustard roasted Gammon
Beef burger with chips
Chicken nuggets with chips

DESSERTS

Vanilla ice cream
Chocolate ice cream
Apple and cranberry crumble
Yule log

£40PP

3 course meal

CHRISTMAS

Kids Menu

ENTREE

Vol au vent with cream cheese and spinach

STARTERS

Baked camembert
Prawn cocktail
Honeyed carrot soup

MAINS

Roasted Turkey with trimmings
Honey mustard roasted Gammon
Beef burger with chips
Chicken nuggets with chips

DESSERTS

Vanilla ice cream
Chocolate ice cream
Apple and cranberry crumble
Yule log