



OVEN BAKED CIABATTA, BASIL & GARLIC MARINATED OLIVES, RICH BALSAMIC & EXTRA VIRGIN OLIVE OIL - £11.95 | VE | GFA

GOAT CHEESE, BEETROOT, WATERCRESS & ALMONS STACK - £9.95 | V | GFA

KING PRAWNS IN GARLIC BUTTER, WITH CRISP TOASTED CIABATTA - £11.95 | GFA

CAJUN BREADED CRISPY WITH GARLIC MAYO £9.95 | GFA

SOUP OF THE DAY, WITH WARM CRUSTY CIABATTA - £8.95 | VE | GFA

10 HOUR SLOW COOKED STICKY KOREAN STYLE PORK, WITH CRUNCHY SAUERKRAUT - £9.95

POSH PLATES

TRADITIONAL HUNGARIAN BEEF GULYÁS

Melt-in-your-mouth beef, slow-cooked for hours to peak tenderness in a rich, velvety broth infused with authentic Hungarian sweet paprika. This deeply comforting classic features soft gnocchi and served with warm, crusty ciabatta. £21.95 | GFA

VEGAN HUNGARIAN GULYÁS

A robust, warming stew infused with aromatic paprika and loaded with sweet root vegetables and tender peppers. Featuring wholesome cannellini beans, kidney beans, and soft gnocchi simmered straight in the flavourful broth. Perfect for dipping with crusty ciabatta. £19.95 | GFA

32-DAY AGED BRITISH SIRLOIN STEAK

8oz British 32-day aged sirloin steak, served with rosemary salted skin on fries & fresh watercress. With a choice of peppercorn sauce or garlic butter - £29.95 | GFA

PORCHETTA

Slow-roasted, herb-rolled pork belly with ultra-crispy crackling, set over silky buttered potato purée and charred tenderstem broccoli, finished with a rich red wine reduction. - £23.95 | GFA

SALMON FILLET

Pan-fried salmon fillet served with a creamy white wine, shrimp & dill sauce. Accompanied by baby new potatoes and green beans. - £24.95 | GFA

GYROS OF THE DAY

Our Gyros of the Day features your choice of tender chicken thighs, savoury beef, or grilled halloumi served with a crisp Greek salad, feta, and olives.

Accompanied by rustic skin-on fries and warm pitta, the dish is finished with refreshing tzatziki and a kick of chilli sauce - £18.95 | VA

PLEASE ASK A MEMBER OF STAFF FOR TODAY'S AVAILABILITY

(6oz Sirloin steak at a supplement of £4)

PUB CLASSICS

BEYOND BURGER

A juicy, plant based Beyond Burger® topped with melted American cheese, crisp gem lettuce, tomato, gherkin, red onion & crispy onions.

Served on a toasted, buttery gourmet brioche bun with a side of golden, skin-on fries. - £19.50 | V | VEA

"BOOZY MOO"

OUR FAMOUS STEAK, MUSHROOM & RED WINE PIE

A comforting classic featuring tender, slow-cooked beef and rich mushrooms simmered in a deeply flavourful red wine reduction. Baked until golden brown, this house favourite is served alongside crispy sautéed potatoes, charred seasonal vegetables, and our chef's signature rich gravy. - £20.95

THE SUN INN BURGER

Juicy prime British beef patty topped with melting American cheese, crisp smoked bacon, fresh gem lettuce, tomato, gherkin, red onion & crispy onions.

Served in a lightly toasted gourmet brioche bun with a side of rosemary golden skin-on fries - £20.95 | GFA

KATSU FISH & CHIPS

Hand-battered cod fillet served with skin-on fries and sweet petit pois, finished with a homemade katsu curry sauce for the perfect savoury kick. - £19.95

BANGERS & MASHED POTATOES

Premium herbed pork Cumberland sausage served over ultra-creamy mashed potatoes, blended with sweet, slow-roasted confit garlic. Served with grilled seasonal vegetables, and finished with a rich, deeply flavoured house gravy and a crown of crisp, golden onions. £17.95

SIDES

SKIN ON FRIES - £4.95 | CHEESY SKIN ON FRIES - £5.95 | SWEET POTATO FRIES - £5.95 | CONFIT GARLIC MASH - £5.95

GARLIC BREAD - £4.95 | BOWL OF MARINATED OLIVES - £4.95 | GRILLED SEASONAL VEG - £4.95

Call 01420 562338 or visit www.suninnbentworth.com | email bookingsbentworthsuninn@gmail.com

Allergens & Intolerances - Please speak to your server about ANY allergens or intolerances. We cannot guarantee that items have not come into contact with nuts.

GF= Suitable for coeliacs GFA= Can be adapted to GF upon request V= Suitable for vegetarians VA = Vegetarian available VE = Suitable for vegans

We add an OPTIONAL 10% service charge to every food dining bill.