

The Gather Inn Main Menu

Monday - Saturday, 5pm - 10pm



Grazing Plates / Starters

Salt & Pepper Squid 6.95

Squid, hand-cut and dusted in salt & pepper flour, lightly fried and served with Chef's Sweet chilli & Red pepper jam

Baked Camembert 6.95

Box baked camembert, infused with rosemary and black pepper and served with toasted bread

Creamy Bacon and Clam Chowder 5.95

Home-made, smoky bacon and creamy clam chowder, served with toasted sourdough slices

Brisket crostini 5.95

Slow cooked beef brisket, marinated in Honey Jack Daniels & BBQ sauce, served on toasted crostini's

Stuffed Pepper 5.95

Halved bell pepper, stuffed with roasted vegetable couscous, topped with melted vegan cheese and crushed walnuts

Mains

The Famous Fish & Chips 12.95

Delivered daily, fresh from the fish market! Large Cod fillet, fried in our Harvey's beer batter, served with hand cut chips, home-made tartare sauce and a pea puree

Veggie Fish & Chips 11.95

Halloumi cheese fried in our Harvey's beer batter, served with hand cut chips and a cranberry dip

Smoked Haddock Florentine 13.95

Oven baked smoked Haddock, topped with poached eggs, served on a bed of crushed new potatoes and a spinach cream sauce

8oz Butchers Sirloin Steak 18.95

Steak cooked to your liking, served with hand cut chips, half a beef tomato topped with pesto and homemade onion rings

* Add peppercorn sauce/ Brighton blue cheese sauce/ Creamy spinach sauce for 1.00 extra

The Gather Inn Ultimate Ham, Egg and Chips 12.95

Butchers Ham hock in a Canadian maple syrup glaze, served with a fried duck egg and hand cut chips

Bacon wrapped Chicken breast 13.95

Chicken breast wrapped in smoked bacon, with a creamy Roquefort sauce, served with crushed herb potatoes and winter greens

Vegan bubble and squeak 9.95

Bubble and squeak cakes with a basil & tomato veloute, topped with melted vegan cheese

Lamb Chops 13.95

Marinated, minted lamb chops with Colcannon, wilted spinach and a cranberry jus

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The Gather Inn Burgers

All of our burgers are home-made and cooked to order, please allow 20 minutes for your burger, you will not be disappointed!

The Fishmongers Delight 10.95

Cod, fresh from the fish market, coated in Harvey's ale batter, served in a toasted brioche bun with cos lettuce, beef tomato, served with hand cut chips and our home-made tartare sauce

Chicken Burger 11.50

Chicken burger in a toasted brioche bun, with cos lettuce, beef tomato, served with hand cut chips and a spicy salsa

Five Bean Veggie Burger 9.95

Home-made, five bean & coriander veggie burger, served in a toasted brioche bun with cos lettuce, beef tomato, hand cut chips and a cucumber & yoghurt dip

The Classic Beef Burger 10.50

Home-made beef burger in a toasted brioche bun, with cos lettuce and beef tomato, served with hand cut chips and homemade onion marmalade

Add to any burger: Smoked Applewood cheese 1.00 / Smoky back bacon 1.50 / Chorizo 1.50

Sides

Olives Marinated in Herb de Provence 3.00

Garden Salad 3.50

Seasoned Warm Baguette with Oil/ Vinegar and Rock Salt 3.95

Spicy winter slaw 3.00

Hand cut Chips 3.50

**Add mature cheddar cheese for 1.00 extra*

Home-made onion rings 3.00

Garlic Bread 3.00

**Add mature cheddar cheese for 1.00 extra*

Sauces 1.00 each – Peppercorn/ Blue Cheese/ Creamy Spinach

Desserts

Chocolate Brownie 5.25

Home-made chocolate brownie, served with salted caramel ice cream and nut brittle

Apple Crumble 5.25

Apple and Cinnamon crumble, served with home-made custard and toasted warm berries

Sticky Toffee Pudding 5.25

Sticky toffee pudding with a warm toffee sauce, served with home-made custard

Chocolate Delight Sundae 4.95

Salted caramel, chocolate and vanilla ice cream sundae, served with whipped cream and nut brittle

Cheese Board 8.95

Brighton Blue, Cheddar, Smoked Applewood & Sussex Brie slices with onion marmalade and toasted crostini's