

The Gather Inn Lunch Menu

Monday - Friday 12pm - 3pm

Saturday 12pm - 4pm



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

Brisket crostini 5.95

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

Baguettes

Oven baked, rustic baguette, served with a salad garnish

Sausage & Onion Marmalade 6.95

Local butchers sausages, salad & Chef's roasted red onion marmalade

Bacon, Brie & Cranberry 7.95

Smoked back bacon, Sussex brie, salad & cranberry sauce

Cheddar Cheese & Coleslaw 7.65

Mature cheddar cheese and home-made coleslaw with salad

Chicken, Bacon & Avocado 8.95

Grilled chicken, smoky back bacon, salad & avocado with home-made coleslaw

Sides

Olives Marinated in Herb de Provence 3.00

Garden Salad 3.50

Seasoned Warm Baguette with Oil / Vinegar and Rock Salt 3.95

Home-made coleslaw 3.00

Skin on Hand cut Chips 3.50 *Add cheese for 1.00 extra

Skinny Fries 3.00 *Add cheese for 1.00 extra

Home-made onion rings 3.00

Garlic Bread 3.00 *Add cheese for 1.00 extra

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Mains

Fish & Chips 12.95

Delivered daily, fresh from the fish market! Large Cod fillet, fried in our Harvey's beer batter, served with skin on hand cut chips, home-made tartare sauce and crushed minted peas

Veggie Fish & Chips 11.95

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

Sausage & Mash 10.70

Trio of Butchers sausages on confit garlic mashed potato, served with chef's own red wine and onion gravy

Fish Finger Sandwich 10.25

Breaded fish finger sandwich in toasted white bloomer, with home-made tartare sauce, ketchup and rocket with skin on hand-cut chips

Buttermilk Chicken Burger 11.95

Buttermilk chicken burger in a toasted brioche bun, with cos lettuce, beef tomato, served with skinny fries & home-made coleslaw

Falafel Burger 10.25

Home-made falafel burger in a brioche bun, with tzatziki, lettuce and tomato, served with skin on hand cut chips

The Classic Beef Burger 10.50

Home-made beef burger in a toasted brioche bun, with lettuce, beef tomato, gherkin and gourmet relish served with skin on hand cut chips

Add to any burger:

Monterey Jack Cheese 1.00 / Smoked Applewood cheese 1.00 / Brighton blue cheese 1.50 / Brie 1.50 / Streaky back bacon 1.50 / Chorizo 1.50

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

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