

# 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

### Brisket crostini 5.95

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

## 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 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

### 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 skin on 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 skin on 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

### Lamb Chops 13.95

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

### Sausage & Mash 10.70

Trio of butchers sausages on a confit garlic mashed potato, served with chef's own red wine gravy

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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!

#### **Buttermilk Chicken Burger 11.95**

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

#### **Falafel Burger 10.25**

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

#### **The Classic Beef Burger 10.50**

Home-made beef burger in a toasted brioche bun, with cos 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*

### Sides

Olives Marinated in Herb de Provence 3.00

Seasoned Warm Baguette with Oil/ Vinegar and Rock Salt 3.95

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

Garlic Bread 3.00 *\*Add cheese for 1.00 extra*

Coleslaw 3.00

Home-made onion rings 3.00

Garden Salad 3.50

### 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