



Gather Inn Sunday lunch 12pm - 8pm

Starters

Arancini (V) 5.75

Wild mushroom and tarragon risotto balls with a tomato and basil sauce and parmesan shavings

Smoked Mackerel Pate 5.50

With fresh horseradish and garlic crostini's

Ham Hock Terrine 5.95

With crushed new potatoes, smoked cheese and a summer salad, with balsamic dressing and fresh crusty bread

Bruschetta (V) 5.15

Slow roasted tomato bruschetta with goats cheese

Salt & pepper Squid 6.95

With deep fried capers, aioli, baby gem hearts and parmesan cheese

Roasts

(Children's roasts also available, please check children's menu)

All of our roasts are served with a Yorkshire pudding, stuffing, kale, sugar snap peas, braised red cabbage, carrot and swede mash, roasted parsnips, goose fat roast potatoes and finished with our chef's own red wine gravy

Beef Sirloin 16.50

Roast sirloin of beef, cooked Med/Rare unless stated

Slices of Topside beef 12.95

With a garlic crumb

Pork Belly 12.95

With crispy crackling

Chicken Supreme 11.95

With lemon and thyme

Vegetarian & Vegan 10.95

A delicious nut roast served with roast vegetables, Veggie/Vegan gravy, stuffing and roast potatoes (cooked in sunflower oil). Vegetarian roasts can be topped with goats cheese, please ask when ordering

Beef Brisket 11.95

Slow cooked for 9 hours in red wine, thyme and garlic

Extras

Pigs in blankets 3.00 Roast potatoes 3.00 Cauliflower cheese 3.00 Stuffing 1.00 Yorkshire Pudding 1.00



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Mains

Fish & Chips 12.95

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

Burgers

We are also serving our burgers, all served in a brioche bun with salad

The Classic Beef burger with gourmet burger relish and gherkins, served with skin on hand cut chips 11.50

Buttermilk Chicken burger fried in panko breadcrumbs, served with skinny fries and homemade coleslaw 11.95

Falafel burger with tzatziki sauce, served with skin on hand cut chips 10.25

Add to any burger:

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

Desserts

Home-made Chocolate Brownie 5.25

Rich home-made chocolate brownie with salted caramel ice cream and nut brittle

Apple Crumble 5.25

Homemade Apple and Cinnamon crumble served with custard

Sticky Toffee Pudding 5.25

Home-made sticky toffee pudding with a rich toffee sauce and custard

Chocolate Delight Sundae 4.95

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

Cheese Board 8.95

Slices of Cheddar, Brighton Blue, Smoked Applewood & Sussex Brie with chefs own pear chutney & toasted crostini's

Taylor's LBV 4.75

Intense aromatic port with heaps of black woodland fruit, dark cherry and plum. Lovely clean, crisp and fresh finish.

Blackdown Elderberry Liqueur 6.00

*Produced amongst the beautiful surroundings of the Blackdown hill in West sussex.
A blend of Elderberries and vodka with notes of Blackberry, chocolate and tobacco with a fruity aroma,
medium sweet with balanced acidity. Best enjoyed with cheese.*

Taylor's 10 year old Tawny 6.75

*Rich, mellow old Tawny port aged for many years in oak casks.
A delicious dessert wine and perfect finish to any meal*