



# Gather Inn Sunday lunch 12pm - 8pm

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## 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*

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## 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*

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## 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*