

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

Bruschetta (V) 5.50

Slow roasted tomato bruschetta with goats cheese

Salt & pepper Squid 6.95

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

Baked Camembert 6.95

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



Roasts

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, cooked Med/Rare unless stated 16.50

Pork Belly with crispy crackling 12.95

Chicken Supreme with thyme 11.95

Slow cooked Beef Brisket in red wine and thyme 11.95

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

Roast extras

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



Children's Roasts / Meals

Chicken Supreme 5.95

Beef Brisket 5.95

Pork Belly 6.95

Veggie / Vegan roast 5.95

The Classic Beef burger with fries 5.95

Chicken Goujons and fries 6.95

Fish Goujons and fries 6.95

Gather Inn Sunday lunch 12pm - 8pm



Mains

Fish & Chips 13.50

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

Bacon and Cheese Burger 13.00

Home-made beef burger with cheddar cheese and smoked back bacon, served in a brioche bun with burger relish, salad, gherkins and hand cut chips

Grilled Halloumi Burger (v) 11.25

Grilled Halloumi served in a brioche bun, with salad, sweet chilli sauce and hand cut chips

Buttermilk Chicken Burger 12.95

Oven baked chicken breast in panko breadcrumbs and oats, served in a brioche bun with salad, home - made coleslaw and skinny fries



Desserts

Chocolate Brownie 5.25

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

Apple Crumble 5.25

Apple crumble, served with custard

Sticky Toffee Pudding 5.25

Sticky toffee pudding with a warm toffee sauce, served with custard

Chocolate Delight Sundae 4.95

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

Cheese Board 9.50

Brighton Blue, Cheddar & Sussex Brie slices with chef's own chutney and toasted crostini's



Ports

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