



THE GATHER INN MENU

SMALL PLATES & SHARING

Mini Mezze Slate (v, vg) 8.00
Green chilli hummus, chilli & garlic marinated olives, kimchi,
Pickles, warm breads (gf available)

Baked Camembert 7.50
Served with red onion marmalade, drizzle of truffle oil & warm breads

Homemade Soup (v, vg) 5.00
Warm Coburn & Baker Breads, Olive & Truffle oil (Ask for butter if you would like)

Beer battered Goujons 6.00
Beer battered Haddock Goujons with Tartar Sauce

Chilli & Coriander Scotch Egg 6.00
Grain mustard mayo, Pickles

Trenchmore Farm Sussex Angus Short rib 8.00
Carrot & Cumin Puree, Bubble & Squeak Croquette

MAIN PLATES, GRILLS & PUB GRUB

Local Ale battered fresh fish 11.00
Homemade mushy peas & tartar Sauce, Triple cooked hand cut chips

Local Sausage & Mash 11.00
Buttered green vegetables, rich red wine onion gravy

Homemade Pie of the day & Vegetables (Please see Board) 12.00

High Welfare Thyme & Smoked Garlic Marinated Chicken, Chicken Faggot
Colcannon Potato Cake, Buttered Cabbage, Rich red wine Gravy 12.75

Wild Mushroom & Black Bean Risotto (vg) 10.00
Vegan Cheese, Rocket, Truffle Oil

Whole Pan roasted Freshly caught fish of the day (Please see Board) 16.00
Salsa Verde, Braised Lettuce, crushed Jerusalem Artichokes with Crab Butter

British Confit Duck Leg 16.00
Braised Red Cabbage, Buttered Mash

Trenchmore Farm Sussex Angus Steak (See Board for today's cut) 21.00
Grilled tomato & Mushroom, Hand Cut triple cooked chips
Sauces Bearnaise, Stilton & Mushroom, Peppercorn, Aioli 2.00

PUDS

Apple & Pear Crumble, Custard 5.00

Sticky toffee pudding (v, vg) butterscotch sauce & vanilla Ice cream 5.00

Chocolate Brownie, Chocolate Ice cream 5.00

Selection of Vegan Ice Creams (Please see Board) 3.00

v vegetarian, vg vegan & dairy free, gf gluten free, n contains nuts. Gf buns available





THE GATHER INN MENU

BURGERS

All made in our kitchen and served on toasted sour onion bun, baby gem lettuce, sliced tomato, pickles, Coleslaw & fries

Char grilled Trenchmore Farm wagyu Sussex beef burger 12.50
Cured local bacon, plenty of melted cheese, onions, fig & date chutney,

High welfare Chicken Schnitzel Cordon Bleu Burger 12.50
Breaded homemade chicken burger oozing with melted cheese & Sussex cured ham.
Fig & date chutney

Black Bean & Wild Mushroom Burger (v, vg, n) 11.50
Home cultured cashew nut cheese, melted vegan cheddar, red onion marmalade, Truffle oil fried wild mushrooms

SOURDOUGH STONE BAKED ARTISAN PIZZAS

Fresh 9/10" sourdough pizzas using local ingredients served in an Eco-friendly box to eat in or takeaway

Our Margherita (v, vg available) 9.50
Marinated tomatoes, mozzarella, rich Italian tomato sauce, oregano and basil

Nuts about Mushrooms (v, vg, n) 10.50
Field & wild mushrooms, home cultured cashew nut cheese, vegan mozzarella, sun dried tomatoes, Italian tomato sauce, caramelised onions

The Brighton 10.50
Field & wild mushrooms, mozzarella, Brighton blue cheese, Italian tomato sauce, caramelised onions, peppers (v)

Hog tied 11.50
Pulled local pork, chorizo, sausage, pepperoni, mozzarella, Italian tomato sauce, hint of chilli



LIGHT BITES & FRESH FAST FOOD

LOADED FRIES & SIDES

Dragons Loaded Fries (Fiery or gentle) 6.50

- Kimchi, home pickled chilli & Melted Cheese (vg available)
- Brighton Blue, Crispy Bacon & Mushroom

Fries 3.00

Fries with Cheese 4.00

Hand cut triple cooked thick chips 4.00

With Cheese 5.00

Homemade Slaw (vg) 2.00

SMALL PEOPLE

Baby margherita stone baked pizza **5.00**

Free range battered chicken pieces, baked beans & fries **6.00**

Kids Fish & Chips with mushy peas or baked beans **6.00**

SANDWICHES & WRAPS (Lunchtimes only)

Served in Coburn & Baker White Ciabatta or brown Rustic Bread Rolls (vg), or Organic Sourdough wrap (vg), Homemade slaw

With Fries

• Cured Bacon, Baby Gem Lettuce and chargrilled tomato

• Chargrilled Sausage & Caramelised onions

• Green Chilli Hummus & Rocket (vg)

• Ale battered fish goujons, pickled gherkins, lemon mayo

• Cheddar, fig & date chutney

• Gather Inn Club - Roast Truffled Chicken, cured Bacon & Brighton Blue Cheese, Lettuce & Tomato

6.00

7.50



Menu designed by Dill, Grill and Pickle Ltd, E: info@dillgrillandpickle.co.uk

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