



THE GATHER INN SUNDAY LUNCH

2 COURSES 18.00, 3 COURSES 22.50

BEGINNINGS

Celeriac & Roasted Chestnut Soup(vg)	5.50
Caramelised Onions, Warm Coburn & Baker Ciabatta Bread	
Baked Camembert with a drizzle of Truffle Oil (v)	7.50
Red Onion Marmalade, warm breads	
Springs Locally Cured Salmon	7.50
Pickled Cucumber, Brown Bread	

SUNDAY ROASTS

Roasts are served with seasonal steamed & roasted vegetables, duck fat roast potatoes
Yorkshire puddings, pigs in blankets, stuffing & lashings of real gravy

South Downs Leg of Lamb	14.00
Trenchmore Farm Topside of Beef	14.00
Garlic & Thyme Confit Duck Leg*	14.00
Slow Roasted Local Belly of Local Pork	13.50
Traditional Roast High Welfare Turkey with all the trimmings	14.00
Mushroom & Cashew Nut Wellington (vg)*	13.50
Children's / Pensioners Roast (Under 12 / over 65)	7.50

***Children's & pensioners portions unavailable for this dish**

We also serve takeaway food boxes, which will be served hot at collection individually in dishes so you can warm your roasts up in your oven, (if you need to) with plenty of gravy to finish your roast in style.

Truffled Cauliflower cheese / Extra Duck Fat Roasties / Pigs in Blankets	3.50
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TO FINISH

Apple & Pear crumble with custard (v)	5.00
Chocolate Brownie with Vanilla Ice Cream (v)	5.00
Traditional Christmas Pudding with Brandy Sauce, rum & Raisin Ice cream (v)	6.00
Madagascan Vanilla Ice Cream (vg)	3.00

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



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

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