

The Gather Inn Main Menu

Monday - Saturday, 5pm - 10pm



Grazing Plates / Starters

Salt & Pepper Squid 6.95

Squid, hand-cut and dusted in salt & pepper flour, lightly fried and served with Chef's Sweet chilli & Red pepper jam

Baked Camembert 6.95

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

Brisket crostini 5.95

Slow cooked beef brisket, marinated in Honey Jack Daniels & BBQ sauce, served on toasted crostini's

Mains

The Famous Fish & Chips 12.95

Delivered daily, 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

Veggie Fish & Chips 11.95

Halloumi cheese fried in our Harvey's beer batter, served with skin on hand cut chips and a cranberry dip

Smoked Haddock Florentine 13.95

Oven baked smoked Haddock, topped with poached eggs, served on a bed of crushed new potatoes and a spinach cream sauce

8oz Butchers Sirloin Steak 18.95

Steak cooked to your liking, served with skin on hand cut chips, half a beef tomato topped with pesto and homemade onion rings

* Add peppercorn sauce/ Brighton blue cheese sauce/ Creamy spinach sauce for 1.00 extra

The Gather Inn Ultimate Ham, Egg and Chips 12.95

Butchers Ham hock in a Canadian maple syrup glaze, served with a fried duck egg and skin on hand cut chips

Bacon wrapped Chicken breast 13.95

Chicken breast wrapped in smoked bacon, with a creamy Roquefort sauce, served with crushed herb potatoes and winter greens

Lamb Chops 13.95

Marinated, minted lamb chops with Colcannon, wilted spinach and a cranberry jus

Sausage & Mash 10.70

Trio of butchers sausages on a confit garlic mashed potato, served with chef's own red wine gravy

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The Gather Inn Burgers

All of our burgers are home-made and cooked to order, please allow 20 minutes for your burger, you will not be disappointed!

Buttermilk Chicken Burger 11.95

Buttermilk chicken burger in a toasted brioche bun, with cos lettuce, beef tomato, served with skinny fries and home-made coleslaw

Falafel Burger 10.25

Home-made falafel burger in a toasted brioche bun with cos lettuce, beef tomato, served with skin on hand cut chips and tzatziki dip

The Classic Beef Burger 10.50

Home-made beef burger in a toasted brioche bun, with cos lettuce, beef tomato, gherkin and gourmet relish served with skin on hand cut chips

Add to any burger:

Monterey Jack Cheese 1.00 / Smoked Applewood cheese 1.00 / Brighton Blue Cheese 1.50 / Brie 1.50 / Streaky back bacon 1.50 / Chorizo 1.50

Sides

Olives Marinated in Herb de Provence 3.00

Seasoned Warm Baguette with Oil/ Vinegar and Rock Salt 3.95

Skin on Hand cut Chips 3.50 **Add cheese for 1.00 extra*

Garlic Bread 3.00 **Add cheese for 1.00 extra*

Coleslaw 3.00

Home-made onion rings 3.00

Garden Salad 3.50

Desserts

Chocolate Brownie 5.25

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

Apple Crumble 5.25

Apple and Cinnamon crumble, served with home-made custard

Sticky Toffee Pudding 5.25

Sticky toffee pudding with a warm toffee sauce, served with home-made custard

Chocolate Delight Sundae 4.95

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

Cheese Board 8.95

Brighton Blue, Cheddar, Smoked Applewood & Sussex Brie slices with onion marmalade and toasted crostini's