The Gather Inn

Menu

Where Land
Meets Sea

Small Plates

Fried fresh squid, toasted chilli, garlic & parsley
£ 7

Charcoal Crusted King Prawns, pepper dressing, garlic mayonnaise
£ 7

Confit Goose Rillettes, beetroot jam, brioche toast
£ 7

Black Pudding & Honey scotch egg, chunky piccalilli
£ 6

Baked tunworth camembert, toasts, onion marmalade
(To Share)
£ 12

Rustic Ciabatta Rolls

Smoked bacon, sussex charmer cheddar & organic egg
£ 6

Flank steak, caramel onions, horseradish, watercress
£ 8

Roast vegetables, Houmous, melted vegan cheese (Vg)
£ 7

Herb crumbed cod fingers, tartar & gem lettuce
£ 7

Smoked ham hock, Mayfield cheese, pickles & mustard
£ 8

Sides

Triple Cooked Chips £3.50
Cheesy Chips £4
Marmalade Red Cabbage £3
Bubble & Squeak £4
Horseradish Mash £3
Honey Glazed Carrots £3

Big Plates

Beer Battered local cod, triple cooked chips, pickles, tartar
£ 12

Minced south downs beef rib burger, triple cooked chips, pickles & brioche
£ 12

haloumi & roast beetroot burger, triple cooked chips, pickles & brioche
£ 12

Local fish pie, buttered greens, smoked Mayfield cheese
£ 14

Coffee & Treacle Beef Short-rib, roast onion, horseradish mash
£ 15

Rolled breast of lamb, anchovy, sheep yoghurt, charred broccoli, Lamb Fat Potatoes
£ 13

Smoked Tofu & Sweet Potato Pie, Bubble & Squeak, Onion Gravy (Vg)
£ 13

Desserts

Sticky Toffee & Date Pudding, cinnamon & biscuit ice cream
£ 6

Brioche & Butter Pudding, Coconut & Almond ice cream
£ 6

Chocolate & Beetroot Brownie, Salted Caramel Ice Cream
£ 7

Rhubarb & Custard Trifle, Caramelised Almond & Honey
£ 7

Selection Of Local Cheeses, Crispbreads & Fruit Jelly
£ 9

Treat yourself to something extra special

We can offer lobster, dressed crab and rock oysters, pre-order only (24 hours notice).
Ask staff for details

Please ask to see our full list of allergens and check the blackboard for today's Specials and cheese & charcuterie