



THE GATHER INN MENU

SMALL PLATES & SHARING

Spicy Mezze Slate (vg)	10.00
Green chilli & sundried tomato hummus, chilli & garlic marinated olives, vegetable bhajis, kimchi, Cashew nut & truffle oil cheese, warm flatbreads (gf available)	
Baked Camembert (v)	7.50
Served with red onion marmalade, drizzle of truffle oil & warm breads	
Garlic & Tarragon Mushrooms (vg)	6.50
With melted vegan cheese, warm breads, olive & truffle oil	
Beer Battered Goujons	6.00
Beer battered haddock goujons with tartar Sauce.	
Local Pork & Black Pudding Scotch Egg	6.00
Apple & chilli chutney, watercress & radish Salad	
Smokes & Pickles (gfa)	12.00
Brighton Gin Cured Salmon, Smoked King Prawns, Pickled Herring Rollmops Smoked Mackerel Pate, Tartar & Horseradish sauces, assorted pickles, warm breads, South Downs salted butter	

MAIN PLATES, GRILLS & PUB GRUB

Beer Battered Haddock & Triple cooked Hand cut Chips	11.00
Tartar Sauce, Pea & Mint Puree	
Mushroom Spaghetti Bolognese (vg,n)	11.00
Pickled Mushrooms, Truffle Oil & Cashew Nut Crumble	
Roasted Onion, Whole Buffalo Mozzarella & Basil Salad(v)	11.00
Beetroot Relish, Salad Leaves, Croutons, Marinated Tomatoes	
Gather Chicken Caesar Salad	13.50
Roasted Truffle Oil & Thyme Chicken, Crispy Cured Bacon , Croutons, Crispy Cos Lettuce, Anchovies, Caesar dressing & Grated Twineham Grange 'Parmesan' style cheese	
Traditional Seared Fresh Tuna Niçoise (gf,df)	14.00
Fresh Tuna Loin, New Potatoes, Free range Local Eggs, Anchovy , Dressed Gem Lettuce, Marinated Olives, Green Beans, Tomato & Basil	
Hot British Confit Duck Leg Niçoise (gf,df)	15.00
British Confit Duck, New Potatoes, Free range Local Duck Eggs, Anchovy , Gem Lettuce, Marinated Olives, Green Beans, Tomato & Basil, Dijon Dressing	
Fresh Fish of the day (Ask for today's Catch)	14.00
Fresh catch from the Port, Pan roasted or Grilled with Samphire, Mixed Leaf, Red Onion & New Potato Salad , Seaweed & Caper Mayo	
Trenchmore Farm Sussex Angus Steak (served evenings only, See board for today's cuts) From	21.00
Grilled tomato & mushroom, slaw, hand cut triple cooked chips. Sauces: bearnaise, stilton & mushroom, peppercorn, aioli	

PUD'S

Chocolate Salted Caramel Tart, Whipped Coconut Cream (vg)	6.50
Gentle Lemon Cheesecake, Clotted Cream (gf, n)	5.50
Hazelnut & Chocolate whirl / Strawberry & Yuzu or Madagascan Vanilla Ice Cream 2 scoops (vg)	3.50

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



Menus created by Dill, Grill and Pickle Ltd M 07846 844913 O 01273 960779

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Company Reg: 12283740, Subsidiary of Bar'va Limited Company Reg: 10056478, VAT No: 313103174



THE GATHER INN MENU

BURGERS

All made in house and served with Coleslaw & Fries.

Trenchmore Farm Wagyu Sussex Beef Burger 13.50

Cured local bacon, plenty of melted cheese, red onions, fig & date chutney, gem lettuce, tomato, toasted seeded brioche bun.

Gather Spicy Fried Chicken Burger 12.50

Chicken breast marinated in buttermilk and our secret blend of spices and coated in breadcrumbs. Bhaji onion ring, melted cheese, spiced tomato chutney, coriander & garlic mayo, gem lettuce, tomato, pickled chilli, toasted seeded brioche bun.

Beer Battered Salt Cod Burger 13.50

Seaweed & caper mayo, gem lettuce, pickled cucumber, red onion toasted seeded brioche bun, mushy pea fritter.

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, toasted Vegan Brioche Style Bun

SOURDOUGH STONE BAKED 9/10" PIZZAS

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

Slow cooked local pork, chorizo, sausage, pepperoni, mozzarella, Italian tomato sauce, hint of chilli

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 grilled tomato

● Sausage & Caramelised onions

● Green Chilli & sundried tomato 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

Accompaniments may vary occasionally on some dishes due to availability.



LIGHT BITES & FRESH FAST FOOD

LOADED FRIES & SIDES

Loaded Fries 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

House Salad 3.50

SMALL PEOPLE

Spaghetti Bolognese with Grana Pandano Cheese 6.00

Free range battered chicken pieces, baked beans & fries 6.00

Kids Fish & Chips with mushy peas or baked beans 6.00



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