



THE GATHER INN MENU

SMALL PLATES & SHARING

Spicy Mezze slate (vg) 🌶️ 10.00
Green Chilli & Sundried Tomato Hummus, Chilli & Garlic marinated Olives, Kimchi, Pickles, Vegetable Bhajis, Padron Peppers, Coriander, Mint & Coconut yoghurt, warm flatbreads (gf available)

Wings, Wedges & Padron 🌶️ 10.00
Smokey Chilli Chicken Wings, Malden Salt & Cracked Black Pepper Potato Wedges, Padron peppers, Paprika Aioli

Baked Sussex Camembert (v) 8.00
Served with Red Onion Marmalade, drizzle of Truffle oil & warm breads

BBQ Baby Back Ribs 8.00
Baby Back Pork Ribs marinated in our House Rub, Homemade Slaw, warm breads for the sauce

Salt & Pepper Squid 7.50
Radish, Baby Gem & Red Onion salad, Paprika Aioli

Deep Fried Halloumi (v) 7.50
Fig & Harissa Chutney, Green salad

Garlic & Tarragon Mushrooms (vg, gfa) 6.50
Wild & Field Mushrooms with grilled Vegan Cheese, warm Ciabatta

Beer Battered Fresh Haddock Goujons (df) 6.50
Tartar sauce, Peashoots, charred Lemon

MAIN PLATES, GRILLS & PUB GRUB

Beer Battered Haddock & Triple cooked Hand cut Chips 11.00
Tartar Sauce, Pea & Mint Puree

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

Gather Inn Club Sandwich (gfa) 9.50
Roast Truffled Chicken, Gem Lettuce, Tomato, Cured Bacon, Red Onion, Brighton Blue Cheese, Aioli, Coleslaw & Fries

Fresh Fish of the day (Ask for today's Catch) 14.00
Pan Roasted Fresh catch from the Port with Samphire, Mixed Leaf, Sundried Tomato, Red Onion Salad, Tartar Sauce & Fries

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, Peppercorn, Aioli 2.00

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



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

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

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. Melted cheese, spiced tomato chutney, coriander & garlic mayo, gem lettuce, tomato, pickled chilli, toasted seeded brioche bun.

Bhaji Burger (vg,gfa) 12.00

Spicy sweet potato & onion Bhaji, melted vegan cheese, Fig & Harissa chutney, Kimchi, Coconut & Mint yoghurt, Baby Gem Lettuce, pickled Chilli, toasted seeded vegan bun.

Spicy Black Bean & Beetroot Burger (vg,n,gfa) 11.50

Melted Vegan Cheese, Red Onion Marmalade, Truffle Oil Fried Mushrooms, Baby Gem Lettuce, Tomato, Red Onion, Home Cultured Cashew Nut Cheese, toasted seeded vegan bun

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 (Extra Chilli on request)



LIGHT BITES & FRESH FAST FOOD

LOADED FRIES & SIDES

Loaded Fries 7.50

● Kimchi, home pickled chilli & Melted Cheese (vg available)

● Brighton Blue, Crispy Bacon & Mushroom

● Sausage, Tomato relish & Mozzarella

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

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 (vg), or Organic Sourdough wrap (vg), Homemade slaw 6.00

With Fries 7.50

- 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
- Halloumi, Green Salad, Fig & Harissa Chutney

Accompaniments may vary occasionally on some dishes due to availability.

Please ask the staff for Allergens information or to see our Allergens File



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