

# The Tichborne Arms

## Spring Guest Drinks 125 / 175 / 250 / Bottle

Principauté d'Orange **Viognier** Domaine de la Janasse, French 12 / 14 / 17 / 50

Raimes Blanc de Noirs, **Sparkling Wine** 50

## Snacks & Nibbles

Jalapeño & Cheddar Croquettes (3) w/ Garlic Mayo 10 (v)

Chicken Wings, Gochujang, Sesame & Lime Mayo 9 (gf)

Marinated Belazu Olives, Lemon & Rosemary Oil 6.5 (vg, gf, df)

Homemade Focaccia, Basil Oil 8.5 (vg)

Whipped Black Beans, Feta, Pickled Red Onion & Tostada 9 (gf, v, vga)



## To Start

Soup of the Day, House Focaccia, Butter 8.5 (gfa, v)

Seabass Ceviche, Coconut, Coriander & Chilli 12 (gf, df)

Roast Beetroot, Creamy Blue Cheese, Watercress Salad with Pickled Walnut Vinaigrette Dressing 10 / 14 (gf, v)

Roast Brie, Potato & Wild Garlic Salad 14 (gf)

## To Follow

Crab Puttanesca Orzo, Pickled Sardines 27.5 (df)

Pan Roasted Skate Wing, Caper Brown Butter & New Potatoes 25 (gf)

Butternut Squash & Chickpea Dhansak, Pilaf & Mango Chutney 23 (gf, df, v)

Sesame Crusted Chicken, Bang Bang Sauce with Pak Choi, Peanut, Coriander & Mint Salad 23.5 (df)

Crispy Hampshire Lamb Salad, Roast Onion, Broad Beans, Rocket & Wild Garlic 26 (df)

Battered Line Caught Haddock, Fat Chips, Tartare Sauce, Minted Peas, Lemon 17.5 / 22 (gf)

Double 4oz Chuck & Short Rib Patty Cheeseburger, Special Sauce, Lettuce, Red Onion, Pickles, Fries 19 (gfa) (vga)

Butcher's Cut of the Day (See Specials Board)

## On the Side

Skin On Fries 5

Chunky Chips 5

Buttered New Potatoes 5

Burnt Leeks, Hazelnut Vinaigrette 6.5

Rocket and Watercress Salad

vg = vegan v = vegetarian gf = gluten free df = dairy free a = option available.

We'll always do our best with allergies, but please be aware our kitchen handles all allergens. Just let your server know any dietary needs.

A 12.5% service charge goes straight to our team. If service wasn't right, don't pay it — just tell us how we can do better.

We're a cashless pub, so card payments only.

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## Desserts

Mascarpone & Plum Fool with Almonds 9.5 (gf, vg)

Blood Orange Sorbet, Campari Granita 6.50 (vg)

Key Lime Pie 9.5

Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream 8.5 (v)

Homemade Brownie, White Chocolate & Brownie Ice Cream & Cherry Sauce 8.5 (gf)

### Ice Creams & Sorbets 2.5 per scoop

*Vanilla, Strawberry, Chocolate, White Chocolate & Brownie*

*Vegan Vanilla, Vegan Salted Caramel, Mango Sorbet, Raspberry Sorbet*

## Something Smaller

**Your choice of coffee from the list below, with your choice of :**

French Macarons or a small slice of our Brownie 8

## Hot Drinks

**River Coffee Flow Blend Coffee 3.7 (*double shot*)**

Espresso, Americano, Macchiato, Cappuccino, Flat White, Latte, Mocha + Oat Milk or Soya 0.2

+ a shot of syrup Vanilla / Hazelnut / Caramel 0.5

### Mug of Tea 3

Breakfast Tea, Foraged Fruits, Earl Grey, Chamomile, Lemon & Ginger,

Green Tea, Peppermint

**Single Origin Hot Chocolate 3.5**

+ mini marshmallows and whipped cream 0.5

## After Dinner Drinks

Espresso Martini 10

Vodka, Kahlua, Espresso

## Dessert Wine

2020 Sauternes Les Garonelles, Lucien Lurton 75ml 10

## Liqueur Coffees

Jamesons, Tia Maria, Courvoisier, Baileys, Drambuie or Amaretto 8

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