

The Tichborne Arms

Summer Guest Drinks 125 / 175 / 250 / Bottle

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

Sancerre Les Grandmontains Blanc Organic, France 65

Snacks & Nibbles

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

Homemade Focaccia, Basil Oil 8.5 (vg)

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

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

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



To Start

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

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

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

Steak Tartare, Egg Yolk & Sourdough 15

To Follow

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

Skate Wing, Burnt Caper Butter, New Potatoes & Watercress 25 (gfa)

Sesame Chicken, Bang Bang Sauce, Pak Choi, Coriander & Mint 23.5

Battered Line Caught Haddock, Fat Chips, Tartare Sauce, Minted Peas, Lemon 18.5 / 23 (gf)

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

Butcher's Cut (see the specials board)

On the Side

Skin On Fries 5

Chunky Chips 5

Courgette, Almonds & Parmesan 6.5

Roast Hispi Cabbage, Anchovy & Chilli 6.5

Buttered New Potatoes 5

Rocket and Watercress Salad 6

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

Chilled Plum Crumble, Creme Anglaise, Vanilla Ice Cream 9.5

Blood Orange Sorbet, Cointreau 6.5 (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 3 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 3.9 (*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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