

The Tichborne Arms

Summer Guest Wines 125 / 175 / 250 / Bottle

From Tichborne Raimés Blanc De Noir 2019 By the Bottle 60

Frozen Margaritas 10 Salty or Spiced Rim

Snacks & Nibbles

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)

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

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

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)

Steak Tartare, Egg Yolk & Sourdough 15 (gfa)

Roast Brie, New Potato and Chicory Salad with Salsa Verde 14 (gf, v)

Roasts

Smoked & Red Wine Braised Beef Short Rib, Bone in 29.5 (gfa) (Soft, fall off the bone)

Braised Shoulder of Hampshire Lamb 29.5 (gfa)

34 Day Aged Grass Fed Striploin of Beef 27 (gfa) (Lots of flavour, more textured than the Short Rib)

Butter & Garden Herb Roast Free Range Chicken 26 (gfa)

Spiced Butternut Squash & Onion Wellington 21 (v)

All Served with Yorkshire Pudding, Roast Potatoes, Braised Carrots, Roast Onions, Summer Peas, Roast Hispi, Butternut Squash Purée & Gravy

Add Cauliflower Cheese 6 (v)

Classics

Double 4oz Chuck & Short Rib Patty Cheeseburger, Special Sauce, Lettuce, Red Onion, Pickles, Fries 19.5 (gfa)

Battered Line Caught Haddock, Chunky Chips, Tartare Sauce, Minted Peas 18.50 / 23 (gf)

‘Moving Mountains’ Burger, Smoked ‘Cheese’, Special Sauce, Lettuce, Red Onion, Pickles & Fries 18.5 (vg, vga, gfa)

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

On the Side

Skin On Fries 5

Chunky Chips 5

Sunday Vegetables 6.5



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

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

Something Smaller

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

French Macarons or 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

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