

# The Tichborne Arms

## Autumn Guest Wines *125 / 175 / 250 / Bottle*

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

*From Tichborne* Raimés Blanc De Noir 2019 *By the Bottle* 60

House Bloody Mary 10 *Spiced how you want it*

## Snacks & Nibbles

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)

The "Real Cure" Charcuterie, Focaccia, Cornichons 8.5 (gfa)

Whipped Ricotta and Sundried Tomato Stuffed Sweet Red Peppers (5) 6.5 (gf)

## To Start

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

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

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

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

Burrata, Blood Orange, Rocket, Mint & Capers 14 (gf, v)

## Roasts

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

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

Herb Roast Loin of Hampshire Pork, served pink on the Bone 24.5 (gfa)

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

Spiced Butternut Squash & Onion Wellington 20 (v)

*All Served with Yorkshire Pudding, Roast Potatoes, Braised Carrots and Leek, Roast Savoy Cabbage, Parsnip Purée & Gravy*

**Add Cauliflower Cheese 5 (v)**

## Classics

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

Battered Line Caught Haddock, Chunky Chips, Tartare Sauce, Minted Peas 17.50 / 22 (gf)

'Moving Mountains' Burger, Smoked 'Cheese', Special Sauce, Lettuce, Red Onion, Pickles & Fries 18.5 (vg)

Steamed River Test Trout, Rhubarb, Bitter Leaves & Pistachio Za'atar 26 (gf, df)

## 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

Blood Orange Sorbet, Campari Granita 6.50

Lemon Posset, Berry Compote, Almonds 8 (gf, v)

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

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

### Ice Creams & Sorbets 2.5 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 8

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