



The Tichborne Arms

SUNDAY

SNACK & SHARE

Marinated Olives 5.50

House Focaccia, Rapeseed Oil, Balsamic 8

TO START

Moroccan Spiced Houmous, Crunchy Vegetables, Flatbread 7

Soup of The Day, Hoxton Sourdough vg 6.5

Cornish Sardines, Garlic Butter, Romesco Sourdough Toast 10

Chalk Stream Trout Pate, Hoxton Sourdough Toast 10

Smoked Chicken Wings, House Rub, Jalapenos, BBQ Sauce 9.5

Devilled Whitebait, Curried Tartare 8

ROASTS

Slow Roasted Rare Beef, 21

Half a Free Range Roasted Chicken, Apricot Stuffing 18.5

Roasted Persian Butternut Squash, Chimichurri 16

All Served with Yorkshire Pudding, Seasonal Vegetables, Cauliflower Cheese, Roast Potatoes, Parsnips, Proper Gravy

PUB CLASSIC MAINS

Tichborne Beef Burger, Cheese, Smoked Bacon, Relish, Lettuce, Tomato, Pickle, Fries 17

Fish & Chips, Minty Peas, Tartare 13 / 17

Worthy Earth Farm Salad: Persian Roasted Courgette, Squash & Marrow Leaves, Quinoa, Vine Tomato, Radish, Kale, Beets, Celery, Walnut, Apple, Cucumber, Seeds, House Dressing ve 14

+ Marinated Feta 3.5

+ Maple Glazed and Smoked Ham 5.5

+ Tandoori Spiced Chicken Thigh 6.5

House Asado Spring Lamb served with Flatbread, Pickles, Salad, Feta, Garlic & Mint Yoghurt, Chilli Sauce. 19.5

Market Fish of the Day w/ Roasted New Potatoes, Samphire, Spinach, Herb Butter 21.5

PUDS

Eton Mess 8.5 gf

Smashed Lemon Meringue Tart, Blackcurrant Sorbet 8.5

Biscoff Brownie w/ Vegan Vanilla Ice Cream 8.5 gf

Apple & Rhubarb Crumble w/ Vanilla Ice Cream or Custard 8.5

White Chocolate & Raspberry Cheesecake 8.5 gf

Purbeck Ice Cream, Single Scoop 3

Choose From: Vanilla, Vegan Vanilla, Strawberry, Chocolate, Salted Caramel, Mango Sorbet, Raspberry Sorbet.

Where full table service is provided, a discretionary service charge of 12.5% will be added to your bill.

Please discuss any allergies with your server. Most dishes available as gluten-free option. vg= vegan. v= vegetarian.
Please note The Tichborne Arms is a cashless pub, only credit and debit card payments are accepted.