



The Tichborne Arms

To Start

- Freshly Baked Focaccia, Burnt Chilli & Garlic Butter 8.5 vg
Marinated Belazu Olives, Lemon & Rosemary Oil 6.5 vg gf
Soup Of The Day, Sourdough 8.5 vg gfa
Roasted Beetroot Hummus, Crispy Chickpeas, Dill Pickles, Charred Flatbread 7.5 vg gfa add Feta 2.5
Beetroot & Gin Cured Chalk Stream Trout, Shaved Fennel, Pear, Sourdough & Capers 11.50
I.O.W Tomatoes, Fresh Burrata, Candied Walnuts, Garden Pesto, 12.5 gf
Ham Hock Croquettes, Scorched Queso Dip, Pickled Red Onions & Burnt Lime 9.5

Main Courses

- Battered Line Caught Haddock, Tartare Sauce, Minted Peas, Lemon 14.5 / 18.5 gf
Vegan Katsu Curry - *Sweet potatoes, Sticky Rice, House pickles & Crispy Onions* 19.5 vg gf
add Tiger Prawns / Chicken 6.5 / 5.5
Day Boat Fresh Fish - *please check our Blackboards for Daily Specials*
Confit & Smoked Lamb Flatbread 20 / Chermoula Roasted Veg Flatbread 16 v
Worthy Earth Salad, Garlic & Mint Yoghurt, Feta, Pickles, Chimichurri, Amarillo Chilli Sauce, Micro Coriander

From the Grill

- DRY AGED CHOPS & STEAKS - please ask our staff for today's choices
LEMON & HERB MARINATED CHICKEN ESCALOPE - white leg free range chicken 23.5 gf
*All served with smashed crispy lemon, rosemary & garlic potatoes & dressed leaves
add Red Wine & Port Jus or Chimichurri 2.5 gf
DOUBLE SMASH BEEF CHUCK & SHORT RIB 4OZ CHEESEBURGER - 18 gfa
PORK & CHORIZO CHEESEBURGER - 18.50 gfa,
MOVING MOUNTAINS BEETROOT BURGER - Crispy Onions, Applewood Smoked 'Cheddar' 18
*All served with Roasted Garlic Mayo, Dill Pickles, Chilli Jam & House Fries

Sides

- Skin On Fries 5 gf vg add Cheddar Cheese 1.5 v gf add Pulled Lamb 5 gf
Dressed Worthy Earth Leaves, Orange & Dill Dressing 8 vg gf
Crispy Smashed Potatoes & Chimichurri 7 vg gf
Buttered Seasonal Mixed Greens 6 gf v Roasted Heritage Beets & Carrots 7 vg

VG = vegan V= vegetarian GF= gluten free A= option available.

We will always do our best to accommodate our guests with food allergies, but regret that we cannot guarantee the absence of allergens in our dishes. Due to the size and layout of our kitchen, cross-contamination of allergens may occur despite our best efforts to prevent it. Your health and safety are of utmost importance to us, so please discuss allergies or dietary restrictions with your server. We add a suggested 12.5% service charge to your bill, which is distributed directly to the team. If the service wasn't up to scratch, don't pay for it, but please let us know what we could do better. The Tichborne Arms is a cashless pub, only credit and debit card payments are accepted