

# The Tichborne Arms

## Starters

- House Sourdough, *Burnt Chilli & Garlic Chive Butter* 8.5 vg
- Kalamata & Nocerella Olives, *Herb, Lemon, Chilli & Garlic Oil* 6.5 vg gf
- Roasted Beetroot & Mint Hummus, *Crispy Chickpeas, Dill Pickles, Flatbread* 7.5 vg gfa add Feta 2.5
- Devilled Whitebait & Garlic Aioli 8.5
- Carrot & Coriander Soup, *Sourdough* 8.5 vg gfa
- IOW Tomato & Truffled Burrata Salad - *Pickled Beets, Cucumber, Carrot, Caramel Walnuts, Garden Pesto* 12.5 gf
- Pulled Ham Hock & Cheddar Croquettes, *Piccalilli, Mixed Leaves* 9.5

## Roasts

- Slow Roasted 34 Day Aged Grass Fed Striploin 26 gfa
- Slow Roast Rare Breed Pork w/ Stuffing 24 gfa
- Butter & Garden Herb Roast Free Range White Leg Chicken w/ Stuffing 23 gfa
- Spicy Vegan Meatball Summer Vegetable Filo Parcel 17.5 vg gf
- All with Yorkshire Pudding, Seasonal Vegetables, Roast Potatoes, Roasted Heritage Carrots, Proper Gravy*
- add Cauliflower Cheese with a Bacon & Kale 7 ( 2 can share ) v

## Classics

- Double Smash Beef Burger, Crispy Onions, American & Monterey Jack Cheese, Roast Garlic Mayo, Chilli Jam, Fries 18 gfa
- Beetroot & Soy Burger, Crispy Onions, American & Monterey Jack Cheese, Roast Garlic Mayo, Chilli Jam, Fries 18 gfa
- Battered Haddock Fillet, Crushed Peas, Smashed Potatoes or Chips, Tartare 14 / 18 f

## Desserts

Crème Fraîche Panna Cotta w/ Roasted Peaches & Thyme Bellini and White Chocolate and Almond Crumb 9 v

Key Lime Tart, Meringue w/ Raspberry Sorbet 8.5 v

Burnt Basque Vanilla Cheesecake w/ Raspberry Compote 8.5 v

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

Ice Creams & Sorbets 2.5 Per Scoop

*Vegan Vanilla, Vegan Salted Caramel, Strawberry, Chocolate,  
White Chocolate & Brownie, Mango Sorbet, Raspberry Sorbet*

## Something Smaller

*Your choice of Coffee with either: Macarons or a small slice of our Brownie 7*

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