



## The Tichborne Arms

### Something to Drink

A Classic Bloody Mary 10

Raimes Fizz. Choose from Elderflower, Peach or Blackcurrant Liqueur 15

A Glass of Prosecco 8.5

### STARTERS

Marinated Belazu Olives, Lemon & Rosemary Oil 6.5 (Df)

House Focaccia, Basil Oil 8.5 (V,Vga)

Soup of the Day, Toasted Sourdough 8.5 (V) (Gfa)

Confit Garlic Hummus, Pickles, Flatbread 7.5 Add Feta 2.5 (Vga,Gfa)

Jalapeno & Mozzarella Croquettes, Confit Garlic Mayo 10

Roast Beetroot, Creamy Blue Cheese & Watercress Salad w/ a Pickled Walnut Vinaigrette Dressing 11

### ROASTS

Smoked & Red Wine Braised Beef Short Rib, Bone in 28 (Gfa) *(Soft, fall off the bone)*

34 Day Aged Grass Fed Striploin of Beef 26 (Gfa) *(Lots of Flavour, More textured than the Shortrib)*

Herb Roast Loin of Hampshire Pork, on the Bone 24 (Gfa)

Butter & Garden Herb Roast Free Range Chicken w/ Stuffing 23 (Gfa)

Butternut Squash & Onion Veg Wellington 18 (V)

*All Served with Yorkshire Pudding, Seasonal Vegetables, Braised Red Cabbage, Roast Potatoes, Roasted Carrots, Roasted Parsnip, Proper Gravy*

Add Broccoli Cheese, Crispy Kale & Bacon 7 ( 2 can share ) (Va)

### CLASSICS

Double Cheeseburger, Roasted Garlic Mayo, Chilli Jam, Pickles & Fries 18.5 (Gfa)

Battered Line Caught Haddock, Chunky Chips, Tartare Sauce, Minted Peas 18.5 (Gf)

'Moving Mountains' Beetroot Burger, Smoked 'Cheese', Garlic Mayo, Chilli Jam, Fries 18.5 (Vg)

### On the Side

Skin On Fries 5

Chunky Chips 5

Buttered Seasonal Mixed Greens 6

Red Wine Jus 2.5 (Gf)



**The Tichborne Arms**

## Desserts

Lemon Posset, Berry Compote, Toasted Almonds 8 (Gf,V)  
Sticky Toffee Pudding, Toffee Sauce & Vanilla Ice Cream 8.5 (V)  
Mixed Berry & Apple Crumble, Custard 8.5 (Gfa, vg)  
Homemade Brownie, White Chocolate Brownie Ice Cream, Cherry Sauce 8.5 (Gf)

Ice Creams & Sorbets 2.5 per scoop  
*Vanilla, Strawberry, Chocolate, Salted Caramel*  
*White Chocolate & Brownie*  
*Vegan Vanilla, Vegan Salted Caramel,*  
*Mango Sorbet, Blackcurrent Sorbet*

## Something Smaller

Your choice of coffee from the list below, with your choice of :  
French Macarons or a small slice of our Brownie 7

## Hot Drinks

River Coffee Flow Blend Coffee 3.7 (double shot)  
*Espresso, Americano, Macchiato, Cappuccino, Flat White, Latte, Mocha + Oat Milk*  
*or Soya*  
*+ 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

Liquor Coffees 8  
Jamesons, Tia Maria, Courvoisier, Baileys, Drambuie or Amaretto

[pub@tichbornearms.com](mailto:pub@tichbornearms.com) | 01962 588346 | @tichbornearms

Please discuss allergies with your server. **vg= vegan v= vegetarian gf= gluten free df= dairy free a= option available.**  
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 card payments are accepted.