

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
- Smoked Chalk Stream Trout & Dill Fish Cake, *Poached Egg, Apple Salsa, Tartar* 9.5
- Cream Of Smoked Cauliflower Soup, *Basil Oil, Sourdough* 8.5 vg gfa
- IOW Tomato & Truffled Burrata Salad - *Pickled Beets, Cucumber, Carrot, Caramel Walnuts, Garden Pesto* 12.5 gf
- Pulled Chicken, Ham Hock & Cheddar Croquettes, *Celeriac & Carrot Remoulade, Apple Ketchup* 9.5

Mains

- Tichborne Ploughmans Sharing Board 20 per person, great to share (up to 8) gfa
- Pork Pie, Chicken & Black Pudding Terrine, Scotch Egg, British Cheeses, Piccalilli, Chutney, Breads, Fruits, Veg*
- Day Boat Fish - *Cider, Dill & Fennel Cream, Giant Couscous, Peas, Olive, Hazelnut & Lemon Crumb* 22 gf
- Fish & Chips - *Line Caught Haddock, Crème Fraiche & Dill Tartar, Chips, Minted Peas, Lemon* 14.5 / 18.5 gf
- Vegan Panang Curry - *Fine Beans, Water Spinach, Red Peppers, Sweet Potato, Sticky Coconut Rice* 19.5 vg gf
- add Tiger Prawns / Chicken 6.5 / 5.5
- 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

- RUMP STEAK - lean, tender, juicy and very tasty, dry aged for a minimum of 30 days 32 gf
- LEMON & HERB MARINATED CHICKEN ESCALOPE - white leg free range chicken 23.5 gf
- All served with smashed crispy lemon, rosemary & garlic potatoes, roasted garden roots, greens*
- add Caramelised Shallot, Mushroom & Bacon Butter / Chimichurri 2.5 gf
- DOUBLE SMASH BEEF CHUCK & SHORT RIB 4OZ BURGER - *American & Monterey Jack Cheese, Crispy Onions, Dill Pickles, Chilli Jam, Roasted Garlic Mayo, House Fries* 18 gfa
- SPICY JAMAICAN GOAT BURGER - *American & Monterey Jack Cheese, Crispy Onions, Dill Pickles, Chilli Jam, Roasted Garlic Mayo, House Fries* 18.5 gfa
- BEETROOT & SOY 'BEYOND MEAT' BURGER - *Crispy Onions, Applewood Smoked Cheddar, Roasted Garlic Mayo, Dill Pickles, Chilli Jam, House Fries* 18 vg gfa

Sides

- Skin On Fries, House Seasoning 5 gf vg add Cheddar Cheese 1.5 v gf add Pulled Lamb 5 gf
- Worthy Earth Salad, from Worthy Earth 'Beyond Organic' Farm, Orange & Dill Dressing 8 vg gf
- Crispy Smashed Potatoes, Rosemary, Garlic & Chive Sauce 7 vg gf
- Buttered Seasonal Mixed Greens 6 gf v Roasted Roots, Nutmeg & Dill Cream 7 v

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