



## The Tichborne Arms

### To Start

Focaccia, Burnt Chilli & Garlic Butter 8.5 vg  
Marinated Belazu Olives, Lemon & Rosemary Oil 6.5 vg gf  
Soup Of The Day, Toasted Sourdough 8.5 gfa vg  
Roasted Beetroot Hummus, Crispy Chickpeas, Pickles, Charred Flatbread 7.5  
add Feta 2.5 gfa vg  
House Smoked Chalk Stream Trout Paté, Alresford Watercress, Charred Sourdough 12 gfa  
Autumn Caesar Salad 10 / 16 add Free Range Confit Chicken 5 V  
Ham Hock Croquettes, Scorched Queso Dip, Pickled Red Onions, Burnt Lime 9.5 gf  
Scotch Egg, HP Sauce 8 gf

### To Follow

Battered Line Caught Haddock, Fat Chips, Tartare Sauce, Minted Peas, Lemon 14.5/18.5 gf  
Sweet Potato Katsu Curry, Lime Leaf Rice, Pickled Ginger & Carrot, Crispy Onion 15.5 vg  
add Tiger Prawns / Chicken 5  
Moving Mountains Beetroot Burger, Smoked 'Cheese', Garlic Mayo, Chilli Jam, Fries 18 vg gfa  
Mustard & Maple Smoked Ham, Fried Eggs, Chips, Dressed Leaves, Pickled Red Onion 16.5gf  
South Coast Hake, Roasted Tomato, Chickpea & Chorizo Ragu, Salsa Verde, Crème Fraîche 24 gf  
Double Cheeseburger, Roasted Garlic Mayo, Chilli Jam, Pickles & Fries 18 gfa  
Lemon & Rosemary Chicken Escalope, Smashed Crispy Potatoes, Heritage Beets & Carrots,  
Chimichurri 23.5 gf  
Confit & Smoked Lamb Flatbread 20 gfa  
Chermoula Roasted Autumn Vegetable Flatbread 16 v  
Both topped with Worthy Earth Salad, Garlic & Mint Yoghurt, Feta & Pickles, Chilli Sauce

*Please see our blackboards for our local dry-aged steaks, chops and seasonal specials*

### On the Side

Skin On Fries 5	
Chunky Chips 5	Crispy Smashed Potatoes & Chimichurri 6
Loaded Fries - Pulled Lamb, Shredded Gem, Pickles, Hot Sauce 7.5	Roasted Heritage Beets & Carrots 6
Worthy Earth Leaves, Lemon Vinaigrette	Chimichurri 2.5
	Red Wine Jus 2.5
	Burnt Chilli / Garlic Butter 2
	Buttered Seasonal Mixed Greens 6

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