

PICKLED & BOARD The New Inn PUB & EVENT CATERERS



Mains

Sussex Ham, free range eggs & thick cut chips 14.50

Harveys Ale battered haddock gfa Minted pea puree, thick cut chips, tartar 16.95

Cumberland sausage & mash Roasted root vegetables, onion gravy 17.00

Crispy fried chicken burger Chilli jam, melted cheese, pickles, lettuce, tomato, Toasted bun & fries 16.95

Calcot Farm burger

Cured bacon, melted cheese, pickles, burger sauce, lettuce, tomato, Home made ehutney,t oasted bun and fries gfa 16.95

Sides

Warm breads, olives, olive oil & balsamic vg 10.00, Chunky Fries vg/gf 5.00, skinny fries vg/gf 4.00, add cheese 1.50

Kids

1/2 Portions of all the above Haddock goujons & fries gfa 6.00 Fishcake, mash & peas 7.00

Puds

Sticky toffee pudding, butterscotch sauce, vanilla ice cream 6.50

Traditional Jam sponge & Custard 6.50

Chocolate brownie gf, clotted cream gf 6.00

Sussex Cheese 9.50

DONT FORGET TO BOOK FOR SUNDAY LUNCH

Sirloin of beef, South Downs lamb, Roast chicken, Porchetta, Vegan wellington All served with Yorkshire puds, stuffing, steamed & roasted seasonal vegetables, Roast potatoes and real gravy

WATCH OUT FOR NEW MENU - COMING SOON!

GF GLUTEN FREE, GFA GLUTEN FREE AVAILABLE, NGF NOT GLUTEN FREE VG VEGAN, S SULPHITES, SE SESAME SEEDS, F FISH, VGA VEGAN AVAILABLE

