



PICKLED & BOARD
PUB & EVENT CATERERS

New Inn

HOT PANINIS

WITH RADISH & APPLE SLAW, FRIES

GRILLED HALLOUMI & MARINATED TOMATO V 12.00

HOME BAKED SUSSEX HAM, CHEESE & MUSTARD 13.00

SUSSEX CHEESE, PINK ONION & CHUTNEY 12.00

PASTRAMI, DIJON MAYO, MELTED APPLEWOOD CHEESE 13.00

SMOKED MACKERAL, CAPERS & HORSERADISH 13.00

FREE RANGE CHICKEN, BACON & CHEESE 12.00

ROAST LAMB & MINT MAYO 13.00

PORCHETTA, STUFFING & APPLE SAUCE 13.00

PLOUGHMANS

*WITH BREADS & SALTED BUTTER,
PICKLES, SLAW, TOMATOES*

HOME BAKED SUSSEX HAM WITH WHOLEGRAIN MUSTARD 14.00

SUSSEX CHARMER & BRIGHTON BLUE WITH CHUTNEY 15.00

CURED SALMON & SMOKED MACKEREL, HORSERADISH 17.00

SIDES

BREAD, OLIVES & BALSAMIC OLIVE OIL 10.00

**CHUNKY FRIES 5.00, SKINNY FRIES 4.00,
ADD CHEESE OR DIP 1.50**

KIDS

1/2 PORTIONS OF ALL ABOVE

HOMEMADE CHICKEN GOUGONS WITH FRIES GF 5.00

**SEE NEXT PAGE FOR OUR FULL SELECTION OF
SHARING BOARDS**

**ASK YOUR SERVER FOR OUR FULL WINE
LIST FOR SOME EXCELLENT
ALTERNATIVES BY THE GLASS & BOTTLE.**

