

# *The Bottle House Inn*

## *Breads and Olives*

Mixed Olives – 3.50

Selection of Artisan Breads with Balsamic Vinegar & Olive Oil Small - 2.50 Large - 4.50

Selection of Artisan Breads with Balsamic Vinegar, Olive Oil & Mixed Olives Small - 3.95 Large - 5.95

Garlic Ciabatta Bread – 2.50 with Cheese – 2.95

## *Starters*

Duck liver & Whisky Parfait with Mixed Leaves & Toasted Brioche - 5.95

Individual Goats Cheese & Thyme Tart with Mixed Leaves 5.75

Pan Seared Scallops served with Sauteed Black Pudding, Hot Sweetcorn Puree And Crispy Pancetta – 7.95

Garlic & Chilli Grilled Crevettes, Starter with Rustic Bread - 6.95 - Main with Salad & New Potatoes - 12.95

Beef Tomato, Boincinni Mozzarella, Marinated Red Onion & Fresh Basil Salad - 6.25

Scotch Smoked Salmon Parcel filled with Crayfish, Dill & Lemon Creme Fraiche & Granary Bread - 7.50

## *Light Bites & Shares*

Charcuterie Board with Cured Meats, Salami, Mixed Olives, Cheese stuffed Chilli Peppers & Artisan Breads - 10.95

Pint of Shell on Prawns served with Granary Bread & Butter & Marie Rose Sauce - 6.95

Mezze Board with Hummous, Taramasalata, Tzatziki, Olives and Chargrilled Pitta Bread - 9.95

Ploughman's Lunch served with Rustic Bread and Pickles choice of Baked Honey & Mustard Ham  
or a Selection of English Cheeses – 7.95

Broccoli & Stilton Quiche with Potato Salad & Mixed Salad Leaves - 8.95

## *Mains*

Chargrilled Chicken, Avocado & Bacon Salad with Mustard Mayonnaise Dressing - 11.95

Slow Roasted Belly of Pork with a Cider Sauce, Creamed Savoy Cabbage with Bacon & New Potatoes - 12.50

Steak Burger topped with Smoked Cheddar with Tomato Chutney & Chips - 10.95 add bacon for £1.00 extra

21 Day Matured Chargrilled Sirloin Steak - 17.95 or Rump Steak - 14.95, served with Grilled Field Mushroom,

Tomatoes and Chips served with a choice of Herb & Garlic Butter, Sussex Blue Cheese Sauce or Plain Grilled

Chicken Breast stuffed with Ricotta, Lemon & Thyme & wrapped in Parma Ham with new potatoes - 13.95

Braised Lamb Shank with a Rosemary Potato Cake & Port Sauce & Fresh Vegetables- 14.95  
Home Baked Honey & Mustard Ham with Fried Eggs, Chips & Salad - 9.95  
Cold Poached Salmon Fillet & Crayfish Salad, Lemon & Dill Mayonaise & New Potatoes - 12.95  
Thai Spiced Crabcakes served with Sweet Chilli Sauce, Chips & Salad - 11.95  
Fillet of Wild Mullet with Olive & Chilli Salsa, Samphire & New Potatoes - 13.95  
Pine Nut & Basil Encrusted Halibut Fillet, served with Wilted Spinach, Roasted  
Cherry Tomatoes & Watercress Puree 15.95  
Harveys Beer Battered Market Fresh Fish of the Day with Homemade Tartare Sauce and Chips – 11.95  
Jersey Royal, Leek & Mature Cheddar Tart served with Tomato Chutney and Salad - 9.95  
Tagliatelle Puttanesca served with Garlic Ciabatta Bread - 8.95

## *Side Orders*

Portion of Chips – 2.50  
Selection of Fresh Vegetables – 2.50 Bowl of New Potatoes - 1.95  
Mixed Salad – 2.75 Tomato & Red Onion Salad – 2.75  
Selection of Rusbridge Bakery Artisan Breads – 2.50

## *Children*

Burger & Chips – 4.95, Fish & Chips – 4.95, Ham, Egg & Chips– 4.95  
Tagliatelle Puttanesca served with Garlic Ciabatta Bread - 4.95

*All children's meals include a choice of vanilla, strawberry or chocolate ice cream*

Please be aware that all our dishes are cooked to order, therefore at times you may experience a slight delay especially during busy periods. To the best of our knowledge the ingredients we use are GM free.

Some dishes may contain traces of nuts.