

BOTTLE HOUSE



BREADS & OLIVES

MIXED OLIVES - 4.00

BOARD OF WARM FOCACCIA & CIABATTA

Balsamic Vinegar & Olive Oil - 4.75

GARLIC BREAD

With or Without Mozzarella Cheese - 3.50/4.50

STARTERS

SOUP OF THE DAY

Artisan Bread - 5.50

CHICKEN LIVER PARFAIT

Apple Fig & Chili Chutney, Toast - 6.50

SPICED FALAFEL

Red Pepper Piperade Rocket, Grilled Halloumi & Crispy Mushrooms - 6.95

APRICOT & MIXED NUT

CRUSTED BABY CAMEMBERT

Carrot Chutney, Toasted Ciabatta - 7.50

POTTED SMOKED HADDOCK

lemon, Cucumber & Fennel Salad - 7.50

CRISPY PULLED PORK

Coconut & Chili Broth, Coriander Noodles - 6.75

CRISPY WHITEBAIT

Pickled Samphire, Lemon Dill Mayonnaise - 5.95

SANDWICHES & LIGHT BITES TILL 5PM

SMOKED HADDOCK KEDGEREE - 11.95

BACON, BRIE & CRANBERRY CIABATTA - 7.50

FISH FINGER, TARTARE SAUCE & SAMPHIRE

Sandwich - 7.50

HOT ROAST BEEF, BLUE

CHEESE MAYONNAISE

& Sun Blushed Tomato Ciabatta - 7.50

SIDE DISHES

Chips - 2.95, Steamed Greens - 2.50

Buttered New Potatoes - 2.95

Mixed or Tomato & Red Onion Salad - 2.95

MAIN DISHES

STEAK & ALE PIE

Horseradish Mash, Buttered Greens, Gravy 14.50

SLOW COOKED BEEF BLADE

Horseradish Mash, Roasted Carrot, Bacon,

Onions & a Beef Jus - 16.95

CHICKEN & MUSHROOM PAPPARDELLE

Pasta, Garlic Bread - 14.25

BREAST & BALLOTINE OF LOCAL PHEASANT

With Apple & Potato Rosti, Parsnip Puree &

Blackberry Sauce - 17.25

5-HOUR SLOW-ROASTED PORK BELLY

Creamed Hispi Cabbage & Bacon, Dauphinoise Potatoes,

Apple & Cider Jus - 15.95

CHARGRILLED GARLIC CHICKEN,

AVOCADO & BACON SALAD

Honey & Mustard Dressing - 13.95

CRISPY BEEF SALAD

With Chickpea Falafel, Ginger & Sweet Chilli Sauce,

Lotus Root Crisps - 11.95

MASSAMAN THAI FISH CURRY

Red Mullet, Prawns, Mussels, Cod, (Peanuts) Spiced

Rice & Prawn Crackers 15.50

LARKINS BEER BATTERED COD

Chunky Chips, Homemade Tartare Sauce - 13.95

Add Garden Peas or Mushy Peas - 1.00

VEGETABLE & CHICKPEA WELLINGTON

Creamed Spinach, Watercress & Purple Potatoes - 12.95

HARISSA HALLOUMI

With Chargrilled Aubergine, Spiced Chickpeas, Almonds,

Apricots & Lime Yoghurt - 10.95

TRADITIONAL PLOUGHMAN'S LUNCH

Served with Bread, Pickles & a choice of two options:

Pate/ Cheddar /Brie / Sussex Blue - 11.00 (Add extra for 1.50)

FROM THE GRILL

BOTTLE HOUSE STEAK BURGER

Topped with Cheddar or Brie or Blue Cheese, served with

Chipotle Mayonnaise & Skinny Fries - 12.50

Add Bacon - 1.00

28-DAY AGED SURREY FARM SIRLOIN

Watercress, Grilled Mushroom & Tomato, Chips, Served Plain or

with Tarragon Butter or Peppercorn Sauce - 23.95

PLEASE ASK FOR DAILY SPECIALS

Please be aware that our dishes are cooked to order - you may experience a slight delay during busy periods.

To the best of our knowledge the ingredients we use are GM free. Some dishes may contain traces of nuts.