

THE

JOLLY TANNERS
LUNCH MENU
FOR THE TABLE

Marinated Olives ve 4
Our Bread Rolls, Marmite Butter, Salted Whipped Butter (for two) v 5
Beals Farm Charcuterie gf 8
Bitter Leaves
J.T. Ploughmans (between two) 24
Sausage Rolls, Burjack Cheddar, Ham, Parfait, Chutney, Cornichons, Bread & Crackers

T O S T A R T

Soup Of The Day v 7
Bread & Butter
Prawn Cocktail 9
King Prawns, Marie Rose Sauce, Boiled Egg, Baby Gem Lettuce, Melba Toast, Lemon
Sussex Smokey 8
Smoked Haddock, Leek, Potato, Mornay Sauce, Warm Blinis
Chicken Scotch Egg gf 9
Celeriac Remoulade, Red Pepper Ketchup, Fresh Herbs

T O F O L L O W

Woodhouse Cumberland Sausages (vegetarian available v) 17
Buttered Mashed Potato, Caramelised Onions, Sussex Purple Sprouting Broccoli, Red Wine Gravy
Beer Battered Cod gf 19
Peas, Tartare Sauce, Chunky Chips
Trenchmore Farm Burger (vegetarian available v) 18
Sussex Brie, Beef Fat Garlic & Chive Mayonnaise, Tomato Chutney, Caramelised Onion, Baby Gem Lettuce, Brioche Bun, Fries
Honey Roast Ham 17
Hen Eggs, Chunky Chips, Piccalilli Ketchup

T O F I N I S H

Apple & Rhubarb Crumble v/gf 7
Warm Custard
Warm Treacle Sponge v 8
Vanilla Ice Cream
Baked Chocolate Tart v 8
Baileys Ice Cream
Sussex Cheese Plate n 14
Pickled Celery, Grapes, Honey Jelly, Crackers, Walnut & Raisin Bread
Petit Fours 5
Selection of Treats to Finish

T O A C C O M P A N Y

Chunky Chips / Fries gf 5
Peas, Sweet Shallots, White Cabbage v/gf 5
BBQ Hispi, Pork Scratching, Green Herb Emulsion 5
Potato Forestiere v/gf 5
Tater Tots, Curry Mayonnaise v/gf 5

v - Vegetarian n - Nuts ve - Vegan gf - Gluten Free

Many dishes can be altered to suit dietary needs with the exclusion of alteration of different ingredients

Before ordering, please make us aware of any requests, food allergies or intolerances that you may have. Trace elements of any allergens may be present in all food that we serve. A discretionary service charge of 12.5% will be added to all orders.