



The BUXTED Inn

Restaurant - Bar - Rooms

Sunday lunch 12 - 4pm

NIBBLES

Homemade focaccia, 10 year aged balsamic 3.50

Deep-fried cheesy olives 3.50
with 2 glasses of English sparkling for £18

Marinated olives 3.50

Crispy clams, lime, soy chilli dressing 4.50

SIDES

Triple cooked chips 3.95

Truffle & Parmesan fries 3.50

Thai noodle salad 3.50

Cauliflower cheese 3.50

Roasted chantenay carrots and parsnips 3.50

Beef dripping roast potatoes, gravy 3.95

STARTERS

Miso glazed cod loin, compressed cucumber, dashi gel, crispy noodles 7.50

Cajun crispy prawns, tartar sauce 7.95

Lightly cured mackerel, artichoke puree, red chicory, elderflower dressing 6.95

Scallops, creamed leeks, burnt lemon, bacon crumb 10.95

Honey roasted ham hock fritter, smoked aubergine & cumin puree, pickled shallots 6.95

Char grilled satay chicken, peanut sauce, Thai salad 7.50

Goats' cheese creme brulee, grilled asparagus spears 7.50

Spiced paneer kebab, mint & chilli yogurt 6.95

SUNDAY ROASTS

All served with Yorkshire pudding, beef dripping roast potatoes, cauliflower cheese, roasted carrots & parsnips, braised sweetheart cabbage, gravy

Roast beef, horseradish sauce 16.95

Slow roasted crispy pork belly, burnt apple puree 15.95

Lemon & thyme marinated roast chicken supreme 15.95

PUB CLASSICS

Beefburger, smoked Applewood cheese, fennel slaw, truffle & Parmesan fries 13.95

Jerk chicken burger & plantain, mango yogurt, truffle & Parmesan fries 13.95

Goats' cheese, Portobello mushroom burger, truffle & Parmesan fries 13.95

Pulled pork burger, smoked Applewood cheese, fennel slaw, truffle & Parmesan fries 13.95

Beer battered fish & triple cooked chips, minted mushy peas, tartar sauce 13.95

10 oz dry aged sirloin steak, triple cooked chips, grilled tomato, peppercorn sauce 22.50