

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

BEETROOT & GOATS CHEESE MOUSSE

Pickled Vegetables, Tapenade, Apple Dressing - 6.25

APRICOT CRUSTED BABY CAMEMBERT

Carrot Chutney, Toasted Ciabatta - 7.50

SMOKED SALMON,
SPICED AVOCADO PUREE
Samphire & Fennel Salad - 7.95

BREADED CRISPY VENISON

Swede Puree,, Pickled Mushrooms, Redcurrant Jus - 7.25

PULLED PORK BITES

Barbecue Sauce Ginger and Spring Onion Salad - 6.50

CRISPY WHITEBAIT

Pickled Samphire, Lemon Dill Mayonnaise - 5.95

SANDWICHES, LIGHT BITES TILL 5PM

COD & SMOKED HADDOCK FISHCAKE

Wilted Spinach, White Wine Dill Sauce, Poached Egg - 9.95

CORONATION CHICKEN OPEN FLATBREAD

Sandwich With Toasted Cashew nuts - 7.50

SMOKED SALMON, CHIVE & CREAM
CHEESE - 8.50

HOT ROAST BEEF, BLUE CHEESE MAYONAISE

& Sun Blushed Tomato Ciabatta - 7.50

BIT ON THE SIDE

Chips - 2.95, Steamed Greens - 2.50

Buttered New Potatoes - 2.95

Mixed Salad - 2.95

Tomato & Red Onion Salad - 2.95

MAIN DISHES

CHICKEN, HAM HOCK & LEEK PIE

Mash, Buttered Greens, Gravy - 14.50

WILD BOAR & APPLE SAUSAGES

*With Creamed Mashed potato, Steamed Greens
& a Red Wine Jus - 13.50*

INDONESIAN LAMB

SHOULDER, RENDANG CURRY

Aromatic Rice, Satay Wraps - 15.95

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

PAN FRIED GURNARD, MUSSEL,
PRAWN' CRAB & TOMATO FISH STEW
Saffron Potato, Baby Fennel, Garlic Crouton - 15.50

LARKINS BEER BATTERED COD

*Chunky Chips, Homemade Tartare Sauce - 13.95
Add Garden Peas or Mushy Peas - 1.00*

VEGETABLE & BUTTERBEAN CASSEROLE

Horseraddish Dumpling, Garden Salad (Vegan) - 11.95

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
Tomato Chutney & Skinny Fries - 12.50
Add Bacon - 1.00*

28-DAY AGED SURREY FARM SIRLOIN

*Watercress, Grilled Mushroom & Tomato, Chips, Served Plain or
with Stilton 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.*