

NIBBLING POTTS

Marinated Olives & Sundried Tomatoes (VG/GF) £7 **Salt & Vinegar Popcorn** (VG) £3

Hand-cut Rosemary Salted Chips with Aioli Sauce (V/GF) £5 **Add Cheese** £6

Pigs in Blankets with Aioli Sauce £8

STARTERS

Today's Soup (V can be served V/VG/GF) £9

Oven warm bread. Please check the specials board for today's choices

Crispy Crumbed Calamari Rings £8

Gochujang mayonnaise

Hummus (Can be served VG/GF) £8

Sugar snap peas, roasted peppers & garlic buttered flatbread

Canterbury Three Cheese Fondue (Can be served V/GF) £11

Ham glazed in butter & brown sugar or vegetable crudités (V) & chunks of bread

Sharing Mexican Nachos (V/GF) £11

Tomato salsa, guacamole, sour cream, cheddar & mozzarella cheese, peppers & jalapenos

SHARING DELI BOARDS

Mediterranean Breadboard (V can be served VG/GF) £9

Aioli sauce, tzatziki, extra virgin olive oils, balsamic vinegar, decorated with dried fruit & nuts

Antipasti (Can be served GF) £16

Italian Parma Ham, Chorizo Sausage, Salami, Buffalo Mozzarella, Extra Virgin Olive Oil & Balsamic Vinegar
Sugar snaps, roasted peppers, olives, sundried tomatoes, peppadews, fruit & nuts, tzatziki, aioli & flatbread,

Mezze (V can be served VG/GF) £16

Hummus, Falafels, Extra Virgin Olive Oil & Balsamic Vinegar

Sugar snaps, roasted peppers, olives, sundried tomatoes, peppadews, fruit & nuts, tzatziki, aioli & flatbread

MAIN MENU

Honey & Mustard Roasted Ham, Egg & Rosemary Salted Chips (GF) £13

Garden salad & chutney

Battle Bangers & Onion Gravy (can be served V/VG) £14

Pan-fried vegetables & herb buttered mashed potatoes

Beer Battered Fish £14 (can be served GF) **Battered Halloumi** (V can be served GF) £14

Rosemary salted chips, tartare sauce & lemon wedge

Italian 12" Pizza topped with Oregano, Basil & Tomato Sauce (Can be served V) £14

Grated mozzarella, red onion, roasted peppers, Parma ham & sliced buffalo mozzarella

Abbey Pies (Can be served V/VG) £15

Pan-fried vegetables & herb buttered mashed potatoes. Please check the specials board for today's choices

Mussels with Blue Cheese, Pancetta & White Wine Sauce (Can be served GF) £16

Crusty bread & rosemary salted chips

Classic French Cassoulet with a Chicken, Toulouse sausage & Brie Roulade (GF) £16

French herbs, carrot, swede, onion, potato, cannellini beans & bacon

Vegetarian Cassoulet (V can be served VG) £13

With vegetarian sausages & melted French Brie

Pork Belly with Cider, Leek & Black Pudding Sauce (GF) £16

Pan-fried vegetables, dried green apple, herb butter mashed potatoes

ABBEY BURGERS

Burger bun, gem lettuce, beef tomato, red onion, gherkin, coleslaw & rosemary salted chips

Battle Beef Burger £15 (Can be served GF)

Crispy bacon, cheese & caramelized onion chutney

Falafel Burger with Burger Relish (VG/GF) £14 **Add Cheese & Coleslaw** (V) £16

(Sweet potato, chickpea & coriander falafel burger coated in rice flakes)

THE BEST PLOUGHMANS LUNCH IN EAST SUSSEX

Mexican Chilli, Blue Cheese, Mature Cheddar, French Brie, Smoked Applewood, Innkeepers Choice (pickled onion & chive)

Three Cheese (V) £13 **Ham & Two Cheese** £14

Salad, coleslaw, olives, sundried tomatoes, apple, pickles, chutneys & bread roll or (GF) bread

SANDWICHES Served 11-6PM

Mature Cheddar & Honey Roasted Ham (Can be served GF) £8

With Branston pickle

All Day Breakfast (V/Can be served GF) £8

Battle banger, bacon & fried egg with tomato ketchup

Jamaican Jerk Pulled Jack Fruit Steamed Bun (VG) £9

Hickory barbecue sauce, spring onion & pickled shallots

Sticky Korean Pulled Pork Steamed Bun £9

Gochujang mayonnaise, pickled shallots, spring onion & sesame seeds

CHILDRENS MEALS

Fish Fingers & Chips £7 **Pigs in Blankets & Chips** £7

Vanilla ice-cream, cream, chocolate sauce, marshmallow sundae (V) £6

DESSERT MENU

Chocolate Fudge Brownie (V/GF can be served VG) £7

Salted Caramel ice-cream

Bread & Butter Pudding (V) £7

Custard

Sticky Toffee Pudding (V/GF) £7

Custard

Battle Mess Ice-cream (V/GF) £7

Strawberry Ice-cream, mixed berries, meringue, berry coulis & cream

Orange Sorbet (VG) £6

Affogato £6 **Affogato with Liqueur** (V) £8

Vanilla ice cream, espresso shot & shortbread biscuit

Sharing Chocolate Fondue

Shortbread, chocolate brownie, popcorn & marshmallows (V) £12

ABBEY CHEESEBOARDS (V Can be served GF)

Crackers, pickles, olives, dried fruit & chutneys

Mexican Chilli, Blue Cheese, Mature Cheddar, French Brie, Smoked Applewood, Innkeepers Choice (pickled onion & chive)

Two Cheeseboard (V) £7 **Three Cheeseboard** £9 (V) **Five Cheeseboard** £14 (V)

FRESHLY GROUND COFFEE

Americano £3 **Latte** £3.50 **Cappuccino** £3.50 **Double Espresso** £2.50 **Two Cup Cafetière** £5 **Four Cup Cafetière** £10

Floater Coffee £3.50 **Liqueur Coffee** £6.50 **Deluxe Hot Chocolate** £4 **Café Mocha** £4

LOOSE LEAF FUSION TEA

English Breakfast £4 **Sapphire Earl Grey** £4 **Dragonwell Green** £4 **Organic Jasmine** £4

Egyptian Mint £4 **Darjeeling** £4 **Decaffeinated Ceylon** £4 **Spiced Chai** £4

Decaffeinated Citrus Chamomile £4 **Persian Pomegranate** £4 **Spicy Rooibos** £4

DESSERT COCKTAILS

Espresso Martini £6 **Brandy Alexander** £6

Australian Chambers Rutherglen Muscat 100ml glass £6 200ml Crystal Decanter £10

Taylors Late Bottled Vintage Port 50ml glass £5 200ml Crystal Decanter £15

ALLERGY & INTOLERANCE INFORMATION V - VEGETARIAN VG - VEGAN GF - GLUTEN FREE

Be advised that all gluten free (GF) dishes are made in a kitchen where we cook with ingredients containing gluten. Every care is taken to prevent allergen cross contamination, but due to the size of the kitchen all dishes may contain traces of allergens. With this in mind we cannot cater for people with life threatening allergies.

All gluten free fried foods are cooked in a separate fryer. All our cheese is suitable for vegetarians with the exception of Parmesan, Gorgonzola & Roquefort. All dishes are seasoned & salads will have dressing. We decorate dishes with nuts & cook dishes containing nuts in all parts of the kitchen & cannot guarantee that there will not be traces of nuts in our food. Be aware that all ingredients may not be stated in dish descriptions, so if you have any allergies please check with a member of staff before ordering. Please note that our dishes may contain one or more of the following allergens: Gluten, Nuts, Fish, Crustaceans, Molluscs, Sesame Seeds, Eggs, Milk, Soya, Celery, Mustard, Lupin, Peanuts, Sulphur Dioxide.