



## STARTERS

<b>SOUP &amp; SOURDOUGH</b>	Spiced winter carrot & parsnip soup, lemon & herb croutons, Toasted sourdough	8
<b>PAN FRIED SCALLOPS</b>	Spiced carrot puree, Bacon crumb, Crispy kale, Pine nuts, Dill oil, Fresh chives	12
<b>POSH MUSHROOMS ON TOAST</b>	Wild mushrooms, Roasted garlic, white wine, cream, Parmesan, Black truffle paste	9
<b>WILD BOAR PATE</b>	Apple & gooseberry chutney, sourdough	10
<b>PROSECCO CURED SALMON</b>	Elderflower, horseradish crème fraîche, cucumber, samphire	10
<b>PRAWN &amp; CRAYFISH COCKTAIL</b>	Baby gem lettuce, marie rose sauce, avocado purée, smoked paprika	9

## FESTIVE FAYRE

<b>TURKEY DINNER</b>	Turkey stuffed with sage & onion stuffing wrapped in streaky bacon, Roasted hasselback potatoes, Honey glazed carrots, Roasted parsnips & braised red cabbage <b>GLUTEN FREE OPTION AVAILABLE</b>	18
<b>BEETROOT WELLINGTON</b>	Carrot & pumpkin mash, puy lentils, roasted hispi, greens, peas & pearl onions	18
<b>SEAFOOD RIGATONI</b>	Flaked salmon, Shetland mussels, Squid, Prawns, Cream, White wine, Shallots & roasted garlic, Samphire	18
<b>BAKED SALMON</b>	Winter squash puree, Panfried new potatoes, Tender stem broccoli, Tempura samphire Dill oil	18

## PUB CLASSICS

<b>BEER BATTERED COD</b>	Triple cooked chips, Chunky tartare, Garden peas, Charred lemon <b>GLUTEN FREE OPTION AVAILABLE</b>	17
<b>RABBIT PIE</b>	Chicken & bone marrow gravy, Creamy garlic mashed potato, Roasted carrots & parsnips	15
<b>PIGS &amp; MASH</b>	Jumbo pigs in blankets, Creamy garlic mashed potato, Green beans, Onion gravy	15
<b>THAI CURRY PIE</b>	Roasted vegetable gravy, Chunky chips, garlic fried tender stem broccoli	16
<b>CURRY OF THE WEEK</b>	Authentic Indian curry served with flat bread, Onion bhaji, Samosa, Cucumber & onion salad	16

ASK FOR TODAY'S MEAT & VEGAN OPTIONS

## BURGERS

<b>VENISON</b>	Sussex venison, Bacon, Swiss cheese, Onion jam, Brioche bun, Fries	19
<b>BOMBAY BHAJI </b>	Onion bhaji patty, Tamarind mayo, Mango chutney, Baby gem, lime pickle cucumber	15
<b>FRIED TURKEY</b>	Southern turkey, Crispy bacon, Shredded lettuce, Roasted garlic & parmesan dressing, Brioche bun, Fries	16

## COOKED ON THE ROBATA GRILL

<b>100Z DRY AGED SIRLOIN</b>	Roasted tomato, Marinated mushrooms, Garlic fried baby onions & peas **	<b>ADD GARLIC PRAWNS 5</b>	<b>28</b>
<b>SAUCES</b> BOURBON PEPPERCORN   COWBOY BUTTER   CONFIT GARLIC BUTTER   BLUE CHEESE <b>3</b>			

MORE CUTS AVAILABLE FRIDAY & SATURDAY ASK THE GUYS FOR WHAT CHEF IS COOKING

## SIDES

<b>TRUFFLE PARMESAN FRIES</b>	Confit garlic, Truffle, Parmesan, Fresh chives	<b>7</b>	<b>HOUSE SEASONED FRIES</b>	<b>5 w/cheese 6.50</b>
<b>SEASONAL VEGETABLES</b>	Wild garlic butter	<b>7</b>	<b>TRIPLE COOKED CHIPS</b>	<b>5 w/cheese 6.50</b>

## DESSERTS

<b>CHRISTMAS PUDDING</b>	Brandy sauce, Winter berries	<b>8</b>	<b>ICE CREAM &amp; SORBET</b>	Ask for today's selection 1 scoop <b>3</b> 2 scoop <b>5</b> 3 scoop <b>7</b>
<b>STICKY TOFFEE</b>	Toffee sauce, Vanilla ice cream, Candied walnuts	<b>8</b>	<b>CHOCOLATE FUDGE CAKE</b>	Fresh mixed berries, Double cream <b>8</b>
<b>CRUMBLE</b>	Winter spiced apple, Clotted cream	<b>8</b>	<b>WEEKLY CHEESE CAKE</b>	whats Danni cooking this week <b>8</b>



# THE B INN

## DRINKS

### COCKTAILS

ALL COCKTAILS 9 EACH | FRIDAY & SATURDAY ALL COCKTAILS 2-FOR-15

- JACK FROSTIE**  
malibu, triple sec, lemon juice, lime juice, blue curacao, lemonade
- SLOE GIN FIZZ**  
sloe gin, lemon juice, sugar syrup, tonic water
- THE GRINCH**  
vodka, midori, gin, lemonade
- POINSETTA**  
triple sec, cranberry juice, prosecco, raspberries
- CHRISTMAS MIMOSA**  
Prosecco, grenadine, rosemary
- CANDY CANE MARTINI**  
vanilla vodka, white chocolate liqueur, cream, milk, candy canes

- CHOCOLATE ORANGE**  
white chocolate liqueur, milk chocolate liqueur  
baileys, toffee vodka, chocolate milkshake, triple sec
- YULE MULE**  
vodka, orange juice, cranberry juice, ginger beer
- TIRAMISU WHITE RUSSIAN**  
dark rum, kahlua, cream, milk
- MISTLETOE MARGARITA**  
tequila, cranberry juice, triple sec, lime juice
- MRS CLAUS**  
vodka, cranberry juice, raspberry syrup

### BEER-BOTTLE-CAN

<b>CRUZCAMPO</b>	½ 2.95 Pint 5.90	<b>HEINEKEN</b>	½ 2.85 Pint 5.70	<b>CORONA</b>	Btl 4.80	<b>JUBEL</b>	330ml 4.50
<b>INCHES CIDER</b>	½ 2.75 Pint 5.50	<b>BRINKHOFF</b>	½ 2.75 Pint 5.50	<b>PERONI</b>	Btl 4.80	<b>360 PAVILION</b>	440ml 6.00
<b>NECK OIL</b>	½ 3.25 Pint 6.50	<b>BIRRA MORETTI</b>	½ 3.10 Pint 6.20	<b>DESPERADOS</b>	Btl 4.80	<b>GUN BREWERY</b>	330ml 4.40
		<b>GUINNESS</b>	½ 3.15 Pint 6.30	<b>OLD MOUT CIDER</b>	Btl 6.00	<b>TINY REBEL</b>	330ml 4.80

### ENGLISH WINES

Btl

<b>HIDDEN SPRINGS VINEYARD - CHARDONNAY</b>	fruity, floral, citrus	36
<b>HIDDEN SPRINGS VINEYARD - BACCHUS</b>	British summer in a glass	36
<b>HIDDEN SPRING VINEYARD - ROSE</b>	Sunshine in a glass	32
<b>HIDDEN SPRINGS VINYARD - RED ALCHEMY</b>	think pinot noir this is better	60
<b>BOLNEY WINE ESTATE - BACCHUS</b>	perfect summer picnic wine	40

### ENGLISH SPARKLING

Btl

<b>HIDDEN SPRINGS VINEYARD - BLANC DE NOIRS</b>	40
<b>HIDDEN SPRINGS VINEYARD - SPARKLING ROSE</b>	40
<b>BOLNEY WINE ESTATE - BUBBLY</b>	65
<b>RATHFINNY ESTATE - CLASSIC CUVÉE</b>	65
<b>PLUMPTON ESTATE WINE - BRUT ROSE</b>	65

“IF YOU’D LIKE TO SEE THE REST OF OUR HAND-PICKED WINES FROM AROUND THE WORLD, PLEASE ASK OUR STAFF FOR A MENU.”

COFFEE				TEAS	AWARD WINNING NOVUS TEAS			
<b>CAPPUCCINO</b>	3.90	<b>DOUBLE ESPRESSO</b>	4	<b>GREEN TEA</b>	3.70	<b>CITRUS</b>	3.70	
<b>LATTE</b>	3.90	<b>ESPRESSO</b>	4	<b>ENGLISH TEA</b>	3.50	<b>EARL GRAY</b>	3.70	
<b>FLAT WHITE</b>	3.70	<b>HOT CHOCOLATES</b>	4	<b>MINT TEA</b>	3.70	<b>DECAF TEA</b>	3.50	
<b>AMERICANO</b>	3.70	All coffee’s can be decaf		<b>FRUIT TEA</b>	3.70			

(V) - VEGETARIAN (VG) - VEGAN \* - NON GLUTEN CONTAINING INGREDIENTS. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY NEEDS. WHILE WE TAKE CARE TO ACCOMMODATE, OUR OPEN KITCHEN MEANS WE CAN'T GUARANTEE ALLERGEN-FREE DISHES. 12.5% SERVICE CHARGE ADDED TABLES ABOVE 8

# THE B INN

## SUNDAY



### STARTERS

<b>SOUP &amp; SOURDOUGH</b>	Spiced winter carrot & parsnip soup, lemon & herb croutons, Toasted sourdough	8
<b>PAN FRIED SCALLOPS</b>	Spiced carrot puree, Bacon crumb, Crispy kale, Pine nuts, Dill oil, Fresh chives	12
<b>POSH MUSHROOMS ON TOAST</b>	Wild mushrooms, Roasted garlic, white wine, cream, Parmesan, Black truffle paste	9
<b>WILD BOAR PATE</b>	Apple & gooseberry chutney, sourdough	10
<b>PROSECCO CURED SALMON</b>	Elderflower, horseradish crème fraîche, cucumber, samphire	10
<b>PRAWN &amp; CRAYFISH COCKTAIL</b>	Baby gem lettuce, marie rose sauce, avocado purée, smoked paprika	9

### MAINS

<b>BEER BATTERED COD</b>	Triple cooked chips, Chunky tartare, Garden peas, Charred lemon	<b>GLUTEN FREE OPTION AVAILABLE</b>	17
<b>RABBIT PIE</b>	Chicken & bone marrow gravy, Creamy garlic mashed potato, Roasted carrots & parsnips		15
<b>THAI CURRY PIE</b>	Roasted vegetable gravy, Chunky chips, garlic fried tender stem broccoli		16
<b>VENISON BURGER</b>	Sussex venison, Bacon, Swiss cheese, Onion jam, Brioche bun, Fries		15
<b>BOMBAY BHAJI VEG BURGER</b>	Onion bhaji patty, Tamarind mayo, Mango chutney, Baby gem, lime pickle cucumber		15

## SUNDAY ROASTS

### SERVING ROASTS 12 TILL 7 OR UNTIL THEY ARE GONE

Crispy roast potatoes, Honey glazed carrot, Rosemary parsnips  
Braised red cabbage, Green beans & Tender stem broccoli

### STANDARD ROAST 18

1 choice of meat & all the trimmings

### ROAST FEAST 26

3 choices of meat, all the trimmings & 1 Sunday side

### ROASTS

<b>12HR SUSSEX BEEF</b>	Dijon mustard, Beef Dripping, Roasted garlic
<b>TURKEY BALLOTINE</b>	Stuffed with pork & sage stuffing wrapped in streaky bacon
<b>FESTIVE GAMMON</b>	Maple, Roasted garlic, Apple juice, Old Bay seasoning
<b>BEETROOT WELLINGTON</b>	Puff pastry, Confit garlic, Roasted onions

### SUNDAY SIDES

<b>CAULIFLOWER &amp; BROCCOLI CHEESE</b>	5
<b>PORK &amp; CARAMELISED ONION STUFFING</b>	5
<b>PIGS IN BLANKETS</b>	5

### DESSERTS

<b>CHRISTMAS PUDDING</b>	Brandy sauce, Winter berries	8	<b>ICE CREAM &amp; SORBET</b>	Ask for todays selection 1 scoop 3 2 scoop 5 3 scoop 7
<b>STICKY TOFFEE</b>	Toffee sauce, Vanilla ice cream, Candied walnuts	8	<b>CHOCOLATE FUDGE CAKE</b>	Fresh mixed berries, Double cream 8
<b>CRUMBLE</b>	Winter spied apple, Clotted cream	8	<b>WEEKLY CHEESE CAKE</b>	whats Danni cooking this week 8

# THE B INN

## KIDS



### WHATS HAPPENING

### SNACKS

## KIDS EAT FREE EVERY SUNDAY

**GARLIC BREAD**  
**FRIES**  
**SAUSAGE ROLL**

*Cheese, Crispy onions*  
*Ketchup*  
*served hot or cold*

4  
4  
4

### MAINS

**MINI FISH & CHIPS** *Triple cooked chips, Garden peas*  
**CHICKEN NUGGETS** *Fries & a choice of beans or peas*  
**SAUSAGE & MASH** *Garden peas, Gravy*  
**SOUTHERN CHICKEN BURGER** *Crispy chicken, bacon, cheese, fries*

9  
9  
9  
9

### SUNDAY

**ROAST BEEF** *Potatoes, carrots, parsnip & peas, Yorkshire pudding* 10

**ROAST CHICKEN** *Potatoes, carrots, parsnip & peas, Yorkshire pudding* 10

### DESSERTS

**JELLY** *Vanilla ice cream, strawberry sauce* 5  
**BROWNIE MESS** *Chocolate ice cream, Vanilla ice cream, toffee sauce* 5

**ICE CREAM & SORBET** *Ask for todays selection* 1 scoop 3 2 scoop 5 3 scoop 7  
**CRUMBLE** *Apple, Winter berries, Granola crumble, Clotted cream* 5



LUNCH



STARTERS

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<b>PRAWN &amp; CRAYFISH COCKTAIL</b>	Baby gem lettuce, marie rose sauce, avocado purée, smoked paprika	9

CLASSIC SANDWICHES *All sandwiches come with side salad & crisps*

<b>ROAST BEEF</b>	roast beef, caramelised onions, horseradish crème fraîche, rocket, grilled tomato	8
<b>BLT – BUXTED STYLE</b>	crispy bacon, baby gem, tomato, lemon-dill mayo.	8
<b>CRAYFISH &amp; PRAWN COCKTAIL</b>	Baby gem, crayfish, prawns, marie rose sauce	8
<b>HAM &amp; CHEESE</b>	sliced ham, sussex charmer, pickle, baby gem	8

FESTIVE SANDWICHES *All sandwiches come with side salad & crisps*  **UPGRADE TO FRIES £3 | ADD SAMLL SOUP FOR £4**

<b>CRISPY FRIED TURKEY &amp; PIGS IN BLANKETS</b>	Crispy fried turkey, sliced pigs in blankets, baby gem, parmesan dressing, tomato, served in a soft brioche bun.	10
<b>VENISON &amp; SWISS MELT BAGUETTE</b>	Sussex venison, swiss cheese, caramelised shallots & onions in a baguette, topped with mozzarella and grilled, finished with a dijon-style mustard drizzle.	10
<b>SALMON &amp; HORSERADISH BAGEL</b>	Prosecco-cured salmon, horseradish crème fraîche, cucumber ribbons, dill oil, stacked into a toasted bagel	10
<b>BOMBAY BHAJI</b>	Onion bhaji, mango chutney, curry gravy mayo,, rocket, brioche bun	10

SIDES

<b>TRUFFLE PARMESAN FRIES</b>	Confit garlic, Truffle, Parmesan, Fresh chives	7	<b>HOUSE SEASONED FRIES</b>	5 w/cheese 6.50
<b>SEASONAL VEGETABLES</b>	Wild garlic butter	7	<b>TRIPLE COOKED CHIPS</b>	5 w/cheese 6.50

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<b>CRUMBLE</b>	Winter spied apple, Clotted cream	8	<b>WEEKLY CHEESE CAKE</b>	whats Danni cooking this week			8