



WELCOME TO THE BUXTED INN

Proudly serving fresh, locally sourced dishes made with the best of Sussex produce. From bold starters to comforting mains, everything is cooked to order with care and creativity.

Relax and enjoy the atmosphere while our team guides you through today's specials and helps you pick the perfect wine.

TABLE SNACKS

£8 EACH OR 3 FOR £21 / 5 FOR £35 - FANTASTIC TO SHARE WITH WINE

8

8

HOUSE HUMMUS & FLAT BREAD

harissa chickpeas, coriander oil, sumac, areen oil

BABY CAPRESE SALD

heritage tomatoes, basil, baby mozzarellas, chives & chive oil

ROASTED PADRON PEPPERS VG, GF

chimichurri, smoked salt

WHITEBAIT

served with tartare sauce & burnt lemon

HALLOUMI CAKES

V.GF coriander, mint, parsley salad,

CRISPY AUBERGINE BAO BUN VG

sweet chilli ketchup

asian slaw, kimchi mayo, pickled cucumber

CHICKEN WINGS GF

HOT HONEY | HOUSE CHICKEN BBQ | LEMON & HERB 8hr smoked chicken wings, crispy onions, sesame seeds

GARLIC PIZZA BREAD GFO

NDJUA & MOZZARELLA - OR - GARLIC PARMESAN

stone baked garlic pizza bread with your choice of topping

STARTERS

SMOKED HADDOCK FISH CAKE

10

Sussex smokey cheddar sauce, samphire, parmesan & herb crumb

LEEK & CARAMELISED ONION TART VG 9

grilled chicory & fennel salad, balsamic dressing

GRILLED SCALLOPS

small £13

large £20 with Indian salad & flat bread GFOA curry butter, raita, Indian herb salad

BURRATA V, GF

10

marinated Isle of White heritage tomatoes, sun-dried tomato pesto, basil, chive oil, chives

BOARDS

ANTIPASTO BOARD SINGLE 17 | SHARER 25

chicken liver pate, burrata, olives, sun dried tomato, parma ham, pepperoni, Sussex charmer, onion chutney, sourdough bread

SEAFOOD BOARD

SINGLE 17 | SHARER 25

salt & pepper squid, smoked mackerel, prawn & crayfish, whitebait, caper berries, tartare sauce, sourdough bread

MEZZE BOARD SINGLE 17 | SHARER 25

house made hummus, ciabatta, grilled artichokes, mixed olives, padron peppers, tzatziki dip, roasted peppers, sourdough

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY RESTRICTION. ALL PRICES ARE INCLUSIVE OF VAT OTHER SYMBOLS: (V) VEGETARIAN, (P) PESCATARIAN, (VG) VEGAN, (GFOA) GLUTEN FREE OPTION AVAILABLE, (VGOA) VEGAN OPTION AVAILABLE



SUNDAY

SUNDAY - 12-4.30

ROASTS

STANDARD ROAST

17.95

PICK 1 MEAT AND WE DO THE REST

3 MEAT ROAST

22.95

PICK ANY 3 MEATS OR LOAD UP ON YOUR FAVOURITE

ROAST WITH ALL THE TRIMMINGS

all our roasts come with crispy roast potatoes, garlic roasted hispi cabbage, glazed carrots, tenderstem broccoli, fine beans, jumbo Yorkshire pudding

- PORCHETTA ROLLED & SEASONED PORK BELLY
- HALF ROAST CHICKEN
- 12HR ROAST BEEF

SUNDAY SIDES

CLASSIC CAULIFLOWER CHEESE 5

TRUFFLE PARMESAN ROASTIES 5

MAINS

KIDS EAT FREE EVERY SUNDAY

NOT SURE WHICH WINE TO CHOOSE?
OUR TEAM IS HERE TO RECOMMEND THE
PERFECT PAIRING FOR YOUR DISH.

CAESAR SALAD GFO

proud

GRILLED CHICKEN £17
CHIMICHURRI STEAK £19
SALT & PEPPER HALLOUMI £17
GARLIC SCALLOPS £22

little gem lettuce, romaine lettuce, house anchovy Caesar dressing, crispy bacon

PLANT BASED BURGER

6oz plant based patty, Harveys beer onions, black truffle mayo, sliced tomato, baby gem, brioche bun

TRUFFLE WILD MUSHROOM RIGATONI VEGAN OPTION AVAILABLE

wild mushrooms, black truffle, truffle paste shallots, roasted garlic, white wine, smoked cream, spinach.

16 SUSSEX BEEF BURGER

6oz Sussex aged beef patty, streaky bacon, cheese, Harveys beer onions, black garlic mayonnaise, baby gem, brioche bun 18

18

CHICKEN, HAM & LEEK

todays pie of the day, served with roasted root vegetables, thick onion gravy & triple cooked chips

SOURDOUGH PIZZA

12/13INCH 72HR FERMENTED SOURDOUGH BASE

PLAIN JANE 14 tomato base, buffalo mozzarella – plain and

PEPPERONI & BLACK

pepperoni, sliced black olives, fior di latte, tomato base

CHARCUTERIEsun-dried tomato base, burrata cheese, red & white

sun-dried tomato base, burrata cheese, red & white onions, parma ham, salami, basil oil, rocket

SIDES

18

SKINNY FRIES	5
TRIPLE COOKED CHIPS	6
TRUFFLE PARMESAN FRIES	7
ROSEMARY FRIES	6
SEASONAL VEG	5
PARMESAN & ROCKET SALAD	5

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16



EVERY ONDAY-SATURDAY

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chimichurri, smoked salt

WHITEBAIT

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HALLOUMI CAKES

V.GF

coriander, mint, parsley salad, sweet chilli ketchup

CRISPY AUBERGINE BAO BUN VG

asian slaw, kimchi mayo, pickled cucumber

CHICKEN WINGS GF

HOT HONEY | HOUSE CHICKEN BBQ | LEMON & HERB

8hr smoked chicken wings, crispy onions, sesame seeds

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NDJUA & MOZZARELLA - OR - GARLIC PARMESAN

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SINGLE 17 | SHARER 25

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EVERY DAY MONDAY-SATURDAY

MAINS

HARVEY'S BATTERED FISH 17.50

ADD CURRY SAUCE 2.00

triple cooked chips, chunky tartare, burnt lemon, mushy peas

SUSSEX BURGER GFO 18.50

6oz Sussex beef patty, streaky bacon, monteray jack cheese, onion relish, black garlic mayo, crisp leaf, brioche bun, slaw & skinny fries

TRUFFLE WILD MUSHROOM PASTA 18

VEGAN OPTION AVAILABLE

wild mushrooms, black truffle, truffle paste, shallots, roasted garlic, white wine, smoked cream, spinach

ROASTED CHICKEN, HAM & LEEK PIE 18.50

fresh house pie topped with puff pastry, herby garlic butter new potatoes, summer vegetables, chicken & ale gravy

SALT & PEPPER HALLOUMI BURGER V, GFO 17

crispy fried halloumi, roasted peppers & onions, crisp leaf, onion relish, brioche bun & fries

FIRE ROASTED CHICKEN SUPREME GF 21.50

heritage tomatoes & summer peas, white wine, roasted garlic, pan fried new potatoes with roasted pepper sauce

LAMB KOFTA LOADED FLAT BREAD GFOA 22

AUBERGINE OPTION AVAILABLE £18.50

harissa chickpeas, roasted tomato, onion & herb salad, pomegranate, coriander & mint yoghurt plus a side of rosemary salt fries

HAND CUT AGED SUSSEX STEAKS & FRITES GF 10°Z RIBEYE £30 | 8°DZ FILET £38

garlic butter king oyster mushroom, grilled balsamic tomato, summer leaf salad

+ PEPPERCORN SAUCE	£2.50
+ NDUJA BUTTER	£2.50
+ BRIGHTON BLUE & STOUT SAUCE	£2.50

SIDES

SKINNY FRIES	5	ROSEMARY FRIES	6
TRIPLE COOKED CHIPS	6	SEASONAL VEG	5
TRUFFLE PARMESAN FRIES	7	PARMESAN & ROCKET SAL	AD 5

SALADS

SUMMER GARDEN SALAD VG, GF

GRILLED CHICKEN	£17
CHIMICHURRI STEAK	£19
SALT & PEPPER HALLOUMI	£17
GARLIC SCALLOPS	£22

water cress, rocket, lambs leaf, mint, parsley & dill marinated tomatoes, roasted red onion, summer peas with a mustard vinaigrette & chive oil

CAESAR SALAD GFO

GRILLED CHICKEN	£17
CHIMICHURRI STEAK	£19
SALT & PEPPER HALLOUMI	£17
GARLIC SCALLOPS	£22

little gem lettuce, romaine lettuce, house anchovy Caesar dressing, crispy bacon

SOURDOUGH PIZZA

12/13INCH 72HR FERMENTED SOURDOUGH BASE

ALL PIZZAS CAN BE ADAPTED TO GLUTEN FREE & MOST CAN BE ADAPTED TO VEGAN

PLAIN JANE	14
tomato base, buffalo mozzarella – plain and	

tomato base, buffalo mozzarella – plain and proud

GET HIM TO THE GREEK 16

lamb kofta, feta, red onion, black olives, tzatziki drizzle

HOT HONEY HAWAIIAN 16

maple bacon, hot honey-roasted pineapple, fior di latte, tomato base

PEPPERONI & BLACK 16

pepperoni, sliced black olives, fior di latte, tomato base

SUPER GREEN (V/VE OPTION) 16

Choice of vegan or buffalo mozzarella

green pesto base, garlic broccoli, spinach, green onions

CHARCUTERIE 16

sun-dried tomato base, burrata cheese, red & white onions, parma ham, salami, basil oil, rocket

FLAMING COCK 16

spicy 'nduja sausage, chipotle chicken, red chilli, white onion, tomato base, topped with chipotle drizzle & crispy onions

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LIGHT LUNCH 2 COURSE £15 | 3 COURSE £20

STARTERS

CRISPY SOUID

sweet chilli dip, fennel & dill salad

ROASTED GOATS CHEESE

GF.V

pickled beetroot, horseradish creme fraiche, honey, pine nuts, pea shoots, chive oil

CHEFS SOUP & CRUSTY BREAD

GFOA.VGOA

fresh soup made daily using the very best of Sussex produce served with fresh bread & todays garnish

CHICKEN LIVER PARFAIT

GFOA

delicious chicken liver parfait served with celeriac remoulade, sourdough & cultured butter

MAINS

STEAK FRITES

GF

5oz flank steak, skinny fries & grilled tomato

SCAMPI & CHIPS

classic wholetail crispy scampi served with chunky chips, tartare sauce & burnt lemon

HAM EGG & CHIPS

GF

sliced honey glazed ham, fried egg, garden peas & chunky chips

SUMMER SOUASH

GFO.VGOA

summer squash cooked over fire served with roasted pepper sauce, harissa chickpeas & garden salad with a mint & yoghurt dressing.

DESSERTS

CHEESECAKE

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we like to keep things fresh so why not checkout todays chef delights

DUO OF ICE CREAM

VGOA.GF

ask your server for todays options

SANDWICHES

ALL SANDWICHES COME WITH SIDE SALAD & HOUSE CRISPS AND ARE SERVED ON A CHOICE OF WHITE BREAD, GRANARY BREAD OR CIABATTA

ROAST CHICKEN BLT

R

lemon & herb roasted chicken, streaky bacon, baby gem, marinated tomato, black garlic mayo

LAMB KOFTA

8

11

rocket, tzatziki, marinated tomatoes, black olives & feta cheese

STEAK & HARVEYS ONIONS

bavette steak cooked medium rare, Harveys beer onions, baby gem lettuce, sliced tomato, peppercorn sauce mayo

HERITAGE TOMATO VGOA

house whipped hummus, sun dried tomato pesto, marinated tomatoes, smoked salt & rocket

HONEY HAM & CHARMER

8

Sussex charmer cheese, sliced honey ham, marinated tomatoes, watercress, mustard mayonnaise

PRAWN & CRAYFISH

0

fresh-water prawns, crayfish, marierose sauce, cucumber ribbon, baby gem



CHIPPY TAKEAWAY

COLLECTIONS ONLY | PREORDER ADVISED

Monday - Friday 5-8pm

LARGE HADDOCK & CHIPS, MUSHY PEAS, TARTAR SAUCE 15

JUMBO BATTERED SAUSAGE & CHIPS, MUSHY PEAS, CURRY SAUCE 12

SCAMPI & CHIPS, MUSHY PEAS, TARTAR SAUCE 15

CHICKEN OR BEEF PIE & CHIPS, MUSHY PEAS, CURRY SAUCE 15

LARGE CHIPS 4 | CURRY SAUCE 3 | BUTTERED ROLL 3

WHATSAPP OR CALL 01825 733510

THE BUXTED INN, HIGH STREET, BUXTED TN22 4LA