



*The BUXTED Inn*  
*Restaurant - Bar - Rooms*

**Set Menu**

*Crispy clams, lime, soy chilli dressing*

*Bourbon cured sea trout, bacon jam, burnt cucumber, pickled grapes*

*Pressed ham hock terrine, piccalilli, toasted brioche*

*Cheese & ham croquette, sweet chilli sauce*

*Tomato & mozzarella tortellini, basil & pine oil*

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*Moroccan lamb tagine, tzatziki, lemon & coriander couscous*

*Beef burger, smoked applewood cheese, fennel slaw, truffle and parmesan fries*

*Smoked aubergine & butternut squash curry, saffron rice, riata*

*Portobello mushroom burger, balsamic onions, waterloo cheese, truffle & parmesan fries*

*Beer battered fish 'n' chips, minted mushy peas & tartar sauce*

*Confit duck leg, bubble & squeak, braised red cabbage, port jus*

*8oz dry aged rump steak, beer battered onion rings, triple cooked chips & peppercorn sauce  
(£5 supplement)*

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*Apple & blackcurrant crumble tart, vanilla ice cream*

*Stem ginger sticky toffee pudding, toffee sauce*

*Roasted pineapple, marinated in chilli & lime, lemon sorbet*

*Sussex charmer & Brighton blue, crackers & chutney*

*Selection of ice creams & sorbet*

*£21.95 for 2 courses*

*£26.95 for 3 courses*