



The BUXTED Inn

Restaurant - Bar - Rooms

NIBBLES

Home made focaccia, 10 year balsamic 4.50

Marinated olives 4.50

Crispy clams, lime & chilli soy dip 5.50

Halloumi bites, spiced ketchup 7.95

SIDES

Triple cooked chips 4.95

Truffle & parmesan fries 4.50

Wild rocket, parmesan and 10 year balsamic 4.50

STARTERS

Chicken satay, satay sauce 8.95

Sri Lankan prawn curry, poppadum 8.95

Tomato & mozzarella arancini, red pepper & tomato sauce, parmesan shavings 6.95

Sauteed wild mushrooms on toast with pecorino cheese & walnut pesto 7.95

MAINS

35 day dry aged 8oz rump steak, glazed cherry tomatoes, olives, red onion, rocket, Bloody Mary dressing 20.95

Harissa lamb rump, grilled flatbread, hummus, raita, harissa yoghurt, rocket 19.95

Beefburger, smoked applewood cheese, fennel slaw, truffle & parmesan fries 16.95

Buttermilk fried jerk chicken burger, jerk mayo, crispy plantain, truffle & parmesan fries 16.95

Smoked aubergine, butternut squash curry, saffron rice 14.95

Beer battered fish 'n' chips, minted mushy peas & tartar sauce 18.95

Butter chicken curry, coconut rice, pickled lemon, burnt chilli 15.95

Pan fried cod loin, chorizo & chickpea stew with fennel & lemon salad 19.95

Wine tasting: 31st August

Theme: Chile

£25 for 6 wines & cheese