



THE
TICKLED
TROUT

WINTER MENU

SMALL PLATES *GLUTEN FREE*

£4.5 EACH OR 3 FOR £12

Crispy squid rings
chunky tartare sauce

Parsnip soup (V)
with GF bread

Forest mushrooms on GF toast (V)
garlic and parsley butter

Pigeon breast
shallot confit and blackberries

Rope-grown mussels
Jake's Cider and thyme

Rock oysters
with crispy leeks

Harissa halloumi fingers (V)
citrus creamy yoghurt

SIDES ALL £3.5

Skin on fries

GF bread basket with oil and balsamic

Green beans with shallots and garlic

Honey-roasted parsnips

Creamy mashed potato

THE TICKLED TROUT SPECIALITY

Oysters and Hush Heath bubbles
*choice of topping – ginger and soy, shallots
or tabasco*

3 oysters and a glass of Leslie's Reserve £13.5

6 oysters and 2 glasses of Leslie's Reserve £25

LARGE PLATES *GLUTEN FREE*

FROM THE SEA

Hush Heath grilled haddock fillet
crushed peas, chunky tartare
and skin on fries £14

Rope-grown mussels
Jake's Cider cream and thyme
served with skin on fries £16

Pan roasted cod
new potatoes, black kale with a lobster
and mussel sauce £17

Dayboat 'Catch of the Day' MP

FROM THE LAND

Classic British 8oz beef burger
skin on fries – no bun
add cheese, bacon, egg or avocado £1 each £13

Guinea fowl supreme
carrot purée, parsnips and chestnuts £15

Dry-aged British beef
salad, chips, peppercorn
or béarnaise sauce
6oz Bavette steak £15
9oz Sirloin steak £24

FROM THE FIELD

Pear and Kentish blue salad
rosemary roasted almonds
and pomegranate £10

