

Summer

At The Tickled Trout

NIBBLES

Crab croquettes, saffron mayonnaise	10.00
Heritage tomato bruschetta, rocket pesto (v)(gfo)	8.00
Smoked trout Scotch egg, tarragon mayonnaise (gf)	9.00
Local bakers basket, whipped herb butter (per person) (ve butter available)	3.50pp

TO START

Pan fried Rye Bay scallops, chorizo & sweetcorn puree (gf)	14.00
Garlic & rosemary whole baked camembert to share, chutney, toasts (v)(gfo)	18.00
Grilled English asparagus, poached hen's egg, hollandaise (v)(gf)	10.00
Pea & mint soup, confit garlic toasts (v)(gfo)	8.00
Pressed smoked chicken & pistachio terrine, pickles, quince, toasts (gfo)	10.00

MAINS

Roasted sea trout fillet, herb buttered new potatoes, English asparagus & peas, lemon butter sauce (gf)	20.00
Chickpea, spinach & coconut curry, spiced cous cous, coriander yoghurt (ve)	17.00
Grilled spatchcock poussin, pineapple salsa, charred baby gem (gf)	22.00
Dry aged bone-in sirloin steak, green peppercorn sauce, chunky chips (gf)	32.00
Roasted lamb rump, minted pea purée, spring greens, gratin potatoes, lamb jus (gf)	25.00

SALAD

Smoked trout Caesar salad (gfo)	17.00
Roasted pepper, courgette, chickpea & vegan feta salad, maple & grain mustard dressing (ve)(gf)	16.00
Heritage tomato & buffalo mozzarella salad, rocket pesto, garlic croutons (v)(gfo)	15.00

CLASSICS

Balfour Fish & chips, tartare sauce, mushy peas, pickled onion (gfo)	18.00
Chicken & bacon pie, buttered mash, braised peas	18.00
Balfour 'double' cheeseburger, pickles, burger sauce, fries (gfo)	18.00
Braised lentil & mushroom 'shepherds' pie, buttered savoy (ve)(gf)	17.00

SIDES

Gratin potatoes (gf)	5.50	Beef fat chips (gf)	6.00
Buttered spring greens (veo)	5.50	Tomato & onion salad (ve)(gf)	5.50
Caesar salad (gfo)	5.50	Tender stem broccoli, chilli & garlic (veo) (gf)	6.00

If you suffer from allergies, please let a member of staff know before ordering.

We offer gluten-free and vegan options.

A discretionary service charge of 10% will be added to your bill.



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LIGHT BITES MONDAY - FRIDAY 12-3PM

The Tickled Trout 'croque madame' hand-carved ham, gruyere, Burford Brown hen's egg, chop salad (gfo)	14.00
Applewood smoked trout, lemon and dill crème fraîche, iceberg lettuce, potato bun, fries (gfo)	13.00
Red pepper hummus, spinach, pickled red onion, served on a warm ciabatta, chop salad (ve)(gfo)	12.00
Balfour IPA battered fish finger & tatare sauce, iceberg lettuce on toasted sourdough, fries (gfo)	13.00
Lamb & mint burger, feta cheese, pickled red onion, dill & cucumber yoghurt, fries (gfo)	15.00
Pea & leek quiche, house chop salad, garlic & thyme new potatoes (v)	14.00

DESSERTS

English strawberries & cream sundae (gf)	10.00
Summer fruit oat crumble, vanilla custard (veo)	9.00
Lemon verbena posset, shortbread (gfo)	9.00
Treacle & ginger tart, clotted cream	10.00
Kentish artisan cheese plate, crackers, grapes, chutney (gfo)	14.00
Chocolate brownie, vanilla ice cream (ve)	9.00
Selection of dairy ice-creams & sorbets (3 scoops)	7.00
Ice Creams - Vanilla bean Strawberry Chocolate Salted caramel	
Sorbets - Lemon Blackcurrant Raspberry (gf,ve)	

DESSERT WINE & COCKTAILS

Chateau Briatte Sauternes, 50ml	£5.00
Corney & Barrow Ruby Port, Pinhão, Portugal, 75ml	£3.50
Espresso Martini	£11.00
Amaretto Sour	£11.00
Chambord Bramble	£11.00
Passionfruit Martini	£11.00
Old Fashioned	£11.00
Classic Negroni	£11.00

COFFEE

Latte	3.75
Cappuccino	3.75
Flat white	3.75
Americano	3.25
Macchiato	3.25
Espresso	2.75
Double espresso	3.25

TEAS & HOT CHOCOLATE

English breakfast tea	3.00
Speciality tea	3.50
Hot chocolate	4.00

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