

# Summer

## Sundays 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, toast (v)(gfo)	18.00
Beetroot assiette, pickled beetroot, horseradish crème fraîche, glazed pistachio, cherry purée	10.00
Pea & mint soup, confit garlic toast (v)(gfo)	8.00
Pressed smoked chicken & pistachio terrine, pickles, quince, toast (gfo)	10.00

### MAINS

Roasted sea trout fillet, herb buttered new potatoes, English courgette, peas, lemon butter sauce (gf)	20.00
Balfour Fish & chips, tartare sauce, mushy peas, pickled onion (gf)	18.00
Balfour 'double' cheeseburger, pickles, burger sauce, fries (gfo)	18.00
Braised lentil & mushroom 'shepherds' pie, buttered savoy (ve)(gf)	17.00

### 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

### ROASTS

All served with garlic & rosemary roast potatoes, honey glazed carrots & parsnips, seasonal greens, Yorkshire puds & gravy

Topside of beef, rosemary & garlic rub (gfo)	19.00
Leg of lamb, mint oil (gfo)	19.00
Pork belly, apple sauce (gfo)	18.00
Parsnip & rosemary nut roast, (gfo) (v) (veo)	16.00
Children's roast	half price

### SIDES

Roast potatoes (gf)	5.50	Cauliflower cheese	5.50
Buttered spring greens (veo)	5.50	Tomato & onion salad (ve)(gf)	5.50
Caesar salad (gfo)	5.50	Tenderstem 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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### DESSERTS

English strawberries & cream sundae (gf)	10.00
Summer fruit oat crumble, vanilla custard (veo)	9.00
Lemon verbena posset, Kentish strawberries, 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

### TEA & MORE

English breakfast tea	£3.00
Speciality tea	£3.50
Hot chocolate	£4.00

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