SPRING MENU 2023

		VEGETARIAN	VEGAN	DAIRY FREE	GLUTEN FREE	CELERY	GLUTEN	CRUSTACEANS	EGGS	FISH	LUPIN	MILK	MOLLUSC	MUSTARD	NUTS
STARTERS	Seasonal soup of the day, artisan bread, South Downs butter	x				ASK A MEMBER OF STAFF FOR THE DAILY SOUP ALLERGEN									
	Chargrilled kibbutz bread with marmite butter						x					x			
	Aubergine, roasted capsicum, courgette and heirloom tomato salad, kalamata olives & rocket, crispy caper dressing	x	x	x	x										
	Moon's Green beef braesola, celeriac and horseradish remoulade, baby beet & chicory salad, black olive tapenade dressing, ciabatta wafer						x		x			x		x	
	Grilled goat's cheese, toasted brioche, lollo rosso salad, honey & burnt hazelnut dressing	x					x		x			x			x
	Salmon, shrimp, chilli & lime leaf fritter, pickled salad of daikon, spring onion, cucumber and coriander, yuzu dressing				x			x	x	x					
	Fattoush: Crispy pitta, smoked aubergine hummus, roasted chickpeas, cherry tomatoes, parsley, cucumber, olives, roasted red onion	x	x	x			x								
	Chorizo, butterbean, cauliflower & spring onion potato salad, crispy seaweed			x	x									x	
	Sriracha smash: prawn, cucumber & green papaya, cabbage, coriander & mint slaw, bean shoots			x	x			x							
MAIN COURSES	Lemon roasted cauliflower, chickpeas, pomegranate, alfalfa & sunflower seeds, spinach tahini dressing	x	x	x	x										
	Crab & crayfish mac 'n' cheese, chargrilled baby gem, lemon dressing						x	x		x		x			
	Chicken schnitzel, melted mozzarella, tomato, orzo and rocket salad						x		x			x			
	Pan fried hake, chicory, orange and land cress salad, salsa verde, fennel, spelt grains			x		x	x			x					
	Rosemary & lemon lamb loin, baby spinach, aubergine & chick pea salad, harissa yoghurt				x							x			

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MAIN COURSE CONTINUED	Mussels, chilli, coconut & lemongrass laksa, coriander flatbread			x			x						x		
	Homemade TMH beef burger, smoked bacon, cheese, skinny fries, mayo, tomato chutney						x		x			x		x	
	Halloumi burger with baby gem, field mushroom, chimichurri & skinny fries	x					x					x			
	Vegan spring beetroot bourguignon, lemon panko crust, caramelized chicory & sunflower seeds	x	x	x			x								
	Bitter beer-battered cod, skinny fries, minted pea puree, charred lemon, lemon-thyme tartare sauce						x		x	x		x			
	Chargrilled sirloin steak, horseradish, chive & spring onion crispy hash, confit tomato & field mushroom, tarragon cream				x							x			
	Sweet roasted pepper, basil & tomato tart with caraway courgetti, rocket pesto & lemon crumbs	x		x			x					x			
ROAST	SUNDAY ROAST WITH THE MOST - ROAST OF THE DAY					ASK A MEMBER OF STAFF FOR THE WEEKLY ROAST ALLERGEI									
PUDDING	New Zealand ginger crunch, honey ice cream	x					x		x			x			
	Vanilla, lemon grass crème brûlée, langue de chat	x					x		x			x			
	Vegan lemon pound cake, coconut yoghurt, sugared almonds	x	x	x			x								x
	Chocolate & red cherry tart, dark chocolate sauce	x					x		x			x			
	Rhubarb & custard tart, rhubarb ice cream	x					x		x			x			
	Passionfruit & orange flummery, brown sugar shortbread						x					x			
	Seasonal ice creams from Northiam Dairy	x					x		x			x			
	Seasonal sorbets	x		x					x						
	Selection of local cheeses, buttermilk, wheat & charcoal biscuits, dried fruit & nut mix, apple cider chutney	x					x					x			x

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	TMH GOLD TOP CHEESE BOARD, Three cheeses, frozen grapes, dried fruit & nut mix, buttermilk, wheat & charcoal crackers & a shot of port	x					x					x			x
CHILDREN MAINS	Kids fish & chips, garden peas						x		x	x					
	Mini cheese burger, chips, Tommy K						x		x			x			
	Mac 'n' cheese, cucumber sticks	x					x					x			
	Grilled halloumi skewers, courgetti, baby new potatoes	x			x							x			
PUDDINGS	Sugared waffle, chocolate ice cream, caramel sauce						x		x			x			
	Lemon cake, sugared almonds, vanilla ice cream	x	x				x					x			x
	Ice cream pots: chocolate, strawberry or vanilla	x			x							x			
	Passionfruit & orange flummery, brown sugar shortbread						x					x			

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SIDES	Artisan bread & butter	x					x					x			
	Caraway courgetti	x	x	x	x										
	Chargrilled baby gem cherry tomato salad, rape seed dressing	x	x	x	x										
	Baby new potatoes, rosemary oil	x	x	x	x										
	Lemon roasted cauliflower	x	x	x	x										
	Skinny fries	x	x	x	x										
	Chunky fries	x	x	x	x										
	Sweet potato fries	x	x	x	x										
GRAZING MENU	Chargrilled kibbutz bread, marmite butter	x					x					x			
	Smoked whole prawns, lemon thyme tartare				x			x	x			x			
	Crispy vegetable gyoza, soya plum dip	x		x			x		x						
	Mini lamb samosa, mint yoghurt						x		x			x			
	Lemon panko crumbed mushrooms, garlic aioli	x					x		x			x			
	Perello picante jumbo olives	x	x	x	x										
	Skinny fries	x	x	x	x										
	Chunky fries	x	x	x	x										
	Sweet potato fries	x	x	x	x										