

# The Tin Drum

## Food



## Grazing/Starters

### Why not make your own platter?

Choose 3 dishes and get your 4th dish free.

*(lowest price dish free)*

<b>Sauteed tiger prawns</b>	<b>6.25</b>
with garlic, chilli and coriander butter, flatbread	
<b>Tottingworth Sussex Beef Skewers</b>	<b>6.50</b>
with a soy and sesame marinade	
<b>Houmous, home-baked bread and olives V</b>	<b>3.85</b>
<b>Crostini</b>	<b>3.95</b>
with a choice of goats cheese and wild mushroom or brie and pancetta	
<b>Chicken and chorizo Skewers</b>	<b>5.25</b>
with a garlic, mixed herb and lemon marinade	
<b>Charcuterie</b>	<b>7.25</b>
selection of cold meats and home-made pickles	
<b>Halloumi skewers</b>	<b>4.95</b>
with roast veg and parsley pesto	
<b>Chips and Dips V</b>	<b>3.95</b>
with sour cream, honey mustard and devilled sauce dips	
<b>Seared Scallops</b>	<b>6.50</b>
black pudding and caramelised onion mash	
<b>Fresh Mackerel fillet</b>	<b>5.50</b>
mildly curried with a Starnash Farm beetroot relish	
<b>Spiced butterbean cassoulet V</b>	-
with mixed veg and lentil, served with garlic bread	
<b>Soup of the day</b>	<b>4.50</b>

## Lunch

<b>Fresh beer battered fish and chips</b>	-
with pea puree and tartare sauce	
<b>Ham Hock and sausage hot-pot</b>	-
<b>Spinach and Ricotta tortollini</b>	-
with basil, tomato and parmesan	
<b>Pork apple and sage terrine</b>	-
with melba toast	
<b>Goats cheese and mushroom tartellete</b>	-
with cherry tomatoes and olive tapenade	
<b>Smoked Salmon fishcakes</b>	-

## Sandwiches

<b>Minute Steak</b>	<b>6.50</b>
with crispy onions, Kos lettuce and horseradish crème fraiche, served on ciabbata	
<b>Crayfish</b>	<b>6.25</b>
with rocket and lemon mayonaise	
<b>Houmous of the week</b>	<b>4.95</b>
with roasted vegetables	
<b>Winter salad</b>	<b>4.75</b>

## Salads

<b>Halloumi and beetroot</b>	-
<b>Chicken Caesar</b>	-

## Breakfast

Served 10 - 12.30 - Friday, Saturday and Sunday  
please ask to see our **Breakfast Menu**.



## Mains

<b>Tottingworth 8oz sirloin steak</b>	14.50
hand cut chips, vine tomatoes and peppercorn sauce	
<b>Honey glazed pork belly</b>	13.50
with apple and sage mash, roasted root veg and thyme jus	
<b>Fish pie</b>	11.50
with smoked haddock, tiger prawn, mussels and garden peas in a mild curried sauce with glazed Dijon Mustard mash	
<b>Spiced butterbean, mixed veg and lentil cassoulet V</b>	9.95
<b>Braised Sussex beef stew</b>	10.50
served with seasonal vegetables	
<b>Local fresh fish of the day</b>	-
changes with local availability	
<b>Seasonal local farm winter pie</b>	-
changes with our local supply of fresh meat and vegetables and served with an accompaniment	
<b>Risotto of the day</b>	7.50/9.50

*Please see our blackboard for special dishes and seasonal variations*

## Desserts

All 5.25

Hot chocolate fudge cake, vanilla ice cream
Sticky Toffee pudding, butterscotch sauce
Vanilla infused Rice pudding, seasonal fruit topping
Fruit crumble of the day, vanilla custard
Treacle tart with vanilla custard

## Cheese Board

6.95

## Sunday Roast

**Served 12.30 - Close** (subject to availability)

All local meats and free range where possible. A home made nut roast too, served with Yorkshire Pudding, roast potatoes and all the trimmings. **9.95 - 9.50 V**

please ask to see our **Sunday Roast Menu**.

## Burgers & Meatballs

### Char-Grilled Burgers

All 7.50

We use prime Sussex sourced mince steak from Tottingworth farms in our burgers. Served on organic brown or white bap, with red-onion relish and chunky fries

**Prime Sussex reared minced Beef**

**Lamb and Rosemary**

**Grilled Free-range chicken**

**Vegetarian**

**Extra toppings: £1 each**

Sussex Charmer, Free Range smoked bacon, blue cheese

### Tin Drum Meatballs

7.95

Beef and Pork Meatballs, chunky chips, Madeira cream jus and redcurrant jelly



[www.tindruminthecountry.blogspot.com](http://www.tindruminthecountry.blogspot.com)

 **The Tin Drum**

A discretionary service charge of 10% will be added to tables eating food. We cannot guarantee that our products will not contain traces of nuts.