

THE NETHERFIELD ARMS – SEASONAL MENU 2017

While chef prepares your meal

Rosemary & Sea Salt Focaccia bread served with an extra virgin olive oil and balsamic vinegar dip	£3.00
Basket of freshly baked Artisan bread	£3.00
Freshly baked garlic bread (3 slices)	£3.00
Marinated sweet Sicilian Norcellara Del Belice green olives	£3.50

Starters

Chef's homemade soup of the day served with croutons and freshly baked Artisan bread (V)	£5.95
Spiced chickpea & onion falafels served on mixed leaves with Chipotle mayonnaise (V) (GF)	£6.75
Butterfly breaded king prawns served with a sweet chilli dipping sauce	£6.95
Tempura battered vegetables served on a bed of leaves and drizzled with a sweet chilli sauce (V)	£6.95
Grilled Goat's cheese with crispy bacon, diced beetroot & toasted pine nuts, serve on mixed salad leaves and drizzled with a fig and white balsamic glaze (GF)	£7.95
Smoked salmon & crayfish cocktail served with cracked black pepper, Marie Rose dressing and granary bread & butter	£7.95
Chef's Chicken liver & Cognac pate served with Caramelized Onion & Caraway seed Chutney & hot granary Toast	£6.95

Main courses

Home cooked honey roasted ham with 2 free range eggs, chunky chips & home made piccalilli (GF)	£10.95
Homemade pie of the day made with short crust pastry (please see blackboard)	£12.95
Aberdeen Angus steak burger served in a Brioche bun with relish, Monterey Jack cheese, a dressed salad and chunky chips	£12.95
Fresh fish of the day in beer batter, house chips & peas (see blackboard for today's catch)	
Deep-fried whole tail "Whitby" scampi served with a dressed salad & chunky chips	£11.95
Luxury Fisherman's pie: made with Smoked Haddock, salmon, crayfish and spinach topped with creamed potatoes and finished with grilled mature cheddar cheese	£14.95
Sussex Smokie – smoked haddock in a mushroom, wholegrain mustard, white wine & cheese sauce with a crunchy crisp top with melted cheese	£14.95
Fresh fillets of sea bass cooked in extra virgin olive oil with chopped fresh tomatoes & thyme (GF)	£16.95
Caesar Salad: Breast of free-range chicken and crispy bacon served on a bed of leaves with fresh anchovies, Black olives, croutons, Parmesan shavings and our Caesar dressing	£12.95
Slow roasted belly of pork infused with thyme, sea salt & black pepper, served with Bramley apple sauce (GF)	£15.95
Mature 21 day aged Aberdeen Angus Fillet steak (approx. raw weight 8oz) cooked to your preference and (GF) accompanied by grilled tomato, mushrooms, fresh seasonal vegetables and potatoes of your choice	£23.95
Add either a peppercorn or Diane sauce to accompany your steak for £1.95	
<u>Ploughman's Lunches are available at lunchtimes only:</u> Cheddar, Stilton or Brie	£9.95

Vegetarian menu

Mushroom, pumpkin seed, sweet potato & pine nut patties with a cherry tomato, chilli & mushroom sauce	£12.95
Somerset Brie & beetroot tart served in a crisp onion, chive & thyme pastry	£12.95
Home made vegetable Korma served with basmati rice, a poppadum & mango chutney	£11.95
Butternut squash, Spinach & Stilton risotto served with garlic bread slices, a dressed salad and fresh Parmesan shavings	£10.95
Home made mixed bean & vegetable chilli served on a bed of basmati rice (GF)	£10.95
Mixed bean, Stilton and pea burger with a walnut crust served in a Brioche bun with Monterey Jack cheese, Gourmet relish, a dressed salad and chunky chips	£12.95

All the above main course dishes (unless otherwise stated) are served with a selection of fresh seasonal vegetables or a dressed salad - and a choice of potatoes

PLEASE SEE OUR BLACKBOARD FOR OUR FRESH FISH & DAILY SPECIALS

Children's meals – available for those 12 years or younger

Deep fried scampi with chips and salad	£4.95
Home cooked honey roast ham with a fried free range egg and chips	£4.95
Local butcher's chipolatas, chips & peas	£4.95
Mushroom, pumpkin seed, sweet potato & pine nut pattie with roast potatoes, vegetables and vegetarian Gravy (V)	£5.95

Desserts & Cheese

Homemade fruit crumble served with custard (see blackboard for today's flavour)	£5.50
Homemade treacle tart served with vanilla ice cream or custard	£5.50
Salted caramel & chocolate brownie served chocolate sauce & honeycomb ice cream (GF)	£5.50
Home made sticky toffee pudding with toffee sauce and fresh double cream	£5.50
Vanilla cheesecake with a rich dark chocolate sauce & a chocolate orange & stem ginger ice cream	£5.50
Homemade meringues with Morello cherries, vanilla ice cream and finished with fresh dairy cream	£5.50
Traditional crème brûlée served with homemade shortbread (see blackboard for today's flavour)	£5.50
Real dairy ice cream: Vanilla, Cappuccino coffee, Chocolate orange & stem ginger, or Honeycomb	£5.50
Fresh fruit sorbets: Blackcurrant, Raspberry or Mango	£5.50
A selection of cheese served with apple, black grapes, celery, cheese biscuits accompanied by a Spiced Apple chutney	£7.95
Add a glass of Taylors Late Bottled Vintage Port to accompany your cheese for an additional £4.95	

Beverages

Arabica bean freshly ground Coffee – served with an after dinner mint

Americano Black or White	£2.20	Single espresso	£2.20
Cappuccino Coffee	£2.50	Double Espresso	£2.40
Café Latte	£2.50	Decaffeinated	£2.20
Floater coffee (no alcohol)	£2.95	Hot chocolate with fresh cream	£2.95

Pot of tea for one person – served with an after dinner mint

Twining's English Breakfast, Green Tea, Earl Grey, Raspberry, Peppermint, Camomile or Lemon & Ginger	£2.20
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Liqueur Coffee – £5.95 served with an after dinner mint

Gaelic Coffee – Irish coffee	Amaretto Coffee
Parisian Coffee – Cognac coffee	Cointreau Coffee
Jamaican Coffee – Dark Rum	Grand Marnier Coffee
Calypso Coffee – Tia Maria	Drambuie Coffee

Please ask to see our wine list.

Our menu is subject to seasonal availability any may change from day to day.

We endeavour to source our ingredients locally wherever possible.

Some of our dishes may contain nuts traces and other allergens. We are allergen aware.

Please speak to a member of staff if you have an allergy as they can advise you on menu options.

Although much of our fish is filleted, please be aware that there may be the odd bone found in your meal.

Our food is freshly cooked therefore some waiting may occur during busy periods.

Please ask if you have any special dietary requirements. Please be patient while you wait.

Service is at your discretion, however for parties of 10 persons or more a 10% service charge will be added to the bill. Any gratuities will be shared equally among the staff.

Netherfield, Nr. Battle, East Sussex. TN33 9QD

www.netherfieldarms.co.uk

For reservations please contact us on 01424 838282

Please note: We do not open for business on a Sunday evening or ALL day Monday