

# The Netherfield Arms

## SEASONAL MENU 2019

Food served Tuesday to Sunday 12 noon - 2pm, and evenings Tuesday to Saturday 6.30pm onwards

(V) = vegetarian (GF) = gluten free \*\* = vegan possible

### While chef prepares your meal

**Rosemary & Sea Salt Focaccia bread** served with an extra virgin olive oil & balsamic vinegar dip £3.50

Basket of freshly baked **Artisan bread** £3.00

Freshly baked **garlic bread** (3 slices) £3.00

Marinated sweet Sicilian Norcellara Del Belice **green olives** \*\* £3.75

### Starters

**Chef's homemade soup of the day** served with croutons & freshly baked Artisan bread (V) £6.00

**Spiced chickpea & onion falafels** served on mixed leaves with Chipotle mayonnaise (V) (GF) \*\* £6.95

**Butterfly breaded king prawns** served with a sweet chilli dipping sauce £6.95

**Tempura battered vegetables** served on a bed of leaves & 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  
& drizzled with a fig & white balsamic glaze (GF) £7.95

**Trio of fish platter:** smoked salmon, smoked trout & crayfish served with cracked black pepper, Marie  
Rose dressing & granary bread & butter £7.95

**Chicken liver & Cognac brandy pâté** served with onion & caraway seed chutney, mixed leaves &  
granary toast £6.95

### Main courses

**Home cooked honey roasted ham** with 2 free range eggs, chunky chips & home made piccalilli (GF)  
£11.95

**Homemade pie of the day** made with short crust pastry (please see blackboard)  
£13.95

**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)  
£12.95

**Deep-fried whole tail 'Whitby' scampi** served with a dressed salad & chunky chips £12.95

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**Luxury Fisherman's pie:** made with smoked haddock, salmon, crayfish and spinach topped with creamed potatoes & 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

**Home made chicken tikka masala** served on a bed of basmati rice with a poppadum & 'Gheeta's' mango chutney £12.95

**Slow roasted belly of pork** infused with thyme, sea salt & black pepper, served with Bramley apple sauce (GF) £16.95

**Mature 21 day aged Aberdeen Angus Fillet steak** (approx. raw weight 8oz) cooked to your preference & accompanied by grilled tomato, mushrooms, fresh seasonal vegetables & potatoes of your choice (GF) £24.95

Add either a **peppercorn or Diane sauce** to accompany your steak for £1.95

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

## 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 & fresh Parmesan shavings £11.50

**Home made mixed bean & vegetable chilli** served on a bed of basmati rice (GF) \*\* £10.95

**Mixed bean, vegetable, coriander & lemongrass burger** coated in a black onion, sesame & cumin seed crust & served in a Brioche bun with Monterey Jack cheese, gourmet relish, a dressed salad & chunky chips £12.95

**Moroccan cauliflower roulade:** cauliflower, chia seed & turmeric pastry roulade stuffed with a chickpea & pepper chutney (GF, dairy free & \*\*), fresh seasonal vegetables & potatoes £12.95

All the above main course dishes (unless otherwise stated) are served with a selection of fresh seasonal vegetables or a dressed salad - & 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 & salad £4.95

**Home cooked honey roast ham** with a fried free range egg & chips £4.95

**Local butcher's chipolatas**, chips & peas £4.95

*...continued*

**Mushroom, pumpkin seed, sweet potato & pine nut patty**, roast potatoes, vegetables & vegetarian gravy £5.95

## Desserts & Cheese

**Fruit crumble** served with custard (see blackboard for today's flavour) £6.00

**Treacle tart** served with vanilla ice cream or custard £6.00

**Salted caramel & chocolate brownie** served chocolate sauce & honeycomb ice cream (GF) £6.00

**Chilled lemon tart** served with Vanilla ice cream and finished with a mango coulis £6.00

**Raspberry & white chocolate meringue roulade** served with double cream and a raspberry coulis (GF) £6.00

**Sticky toffee pudding** with toffee sauce and fresh double cream £6.00

**Meringues with Morello cherries**, vanilla ice cream and finished with fresh dairy cream (GF) £6.00

**Crème brûlée** served with homemade shortbread (see blackboard) (GF without shortbread) £6.00

**Real dairy ice cream:** vanilla, cappuccino coffee, double chocolate chip, honeycomb, strawberry, or (Swedish glacé ice cream (GF, Dairy free & Vegan) £5.50

**Child's ice cream cornet** £1.95

**A selection of cheese** served with apple, black grapes, celery, cheese biscuits accompanied by a spiced apple chutney £7.95

Add a glass of **Taylor's 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

Cappuccino coffee £2.50

Café latte £2.50

Floater coffee (no alcohol) £2.95

Single espresso £2.20

Double espresso £2.40

Decaffeinated £2.20

Hot chocolate with fresh cream £2.95

**Pot of tea for one person** - served with an after dinner mint - Twinings English Breakfast, Green Tea, Earl Grey, Raspberry, Peppermint, Camomile or Lemon & Ginger £2.20

**Liqueur coffee served with an after dinner mint** £5.95

Gaelic coffee - Irish coffee

Parisian coffee - Cognac coffee

Jamaican coffee - Dark Rum

*...continued*

Calypso coffee - Tia Maria

Amaretto coffee

Cointreau coffee

Grand Marnier coffee

Drambuie coffee

**Please ask to see our wine list**

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

*We endeavour to source our ingredients locally wherever possible.*

*Some of our dishes may contain nuts traces.*

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

*Please ask if you have any special dietary requirements.*

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

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

## **The Netherfield Arms**

Netherfield, Nr. Battle, East Sussex TN33 9QD

[www.netherfieldarms.co.uk](http://www.netherfieldarms.co.uk)

For reservations please contact us on 01424 838282