

# The Pelham Arms menu – Autumn 2017

**We offer table service in the dining room in the evening; otherwise please order at the bar**

Relax & enjoy your company - we cook your food to order using flames and ovens, not microwaves.

This takes longer than your average pub - please allow 30 minutes for a main meal unless told otherwise. We do get busy.

\* = Pelham Smokehouse, smoked by us! v = Vegetarian, vo = Vegan option & gfo = Gluten free option - please tell us

## **LIGHT BITES** – All £5.50

Soup of the day with Flint Owl bakery bread vo, gfo

Terrine of the day gfo

Pear chutney bruschetta with almond & Stilton vo

Sweet corn & Parmesan aranchini, sweet corn puree, Parmesan crisp v

Smoked pork belly croquette, smoked garlic & celeriac puree, pickled shallot \*

Whiskey cured salmon, mustard mayo, pickled cucumber gfo

## **SHARING PLATTERS** Great for gatherings shared lunches or shared starters. Can be pre-ordered.

Meat - Trealy farm charcuterie, terrine of the day, Flint Owl bread, olives, pickles - £14 gfo

Cheese – English cheese, Flint Owl bread, olives, pickles - £12 v & gfo

Meat & Cheese – A combination of both Trealy Farm charcuterie & English cheese - £15 gfo

Vegetarian – courgette fritter, beet hummus, chickpea sausage roll, olives, pickles, bread & dukka - £14 vo, gfo

## **BURGERS** All hand ground or made in house, served with house chips, pickles and slaw

Plantation Pigs smoky spiced pulled pork, slaw, barbecue sauce, corn on the cob £12.50 \*

Steak & brisket burger, cheese, our smoked brisket cow bacon, Head Bangers burger sauce, tomato relish £13.50 \*

Buffalo chicken burger – Crispy buttermilk soaked chicken breast, buffalo hot sauce, blue cheese mayo £13.50

Spiced bean burger, chipotle mayo, guacamole, cheese £11.50 v

## **PLANT BASED PLATES**

Wild mushroom & tarragon risotto, vegetarian style Parmesan, red basil £13 vo, gfo

Warm puy lentil, tender stem broccoli, spring onion & apricot salad, chimichurri dressing £10 vo, gfo

- With halloumi fingers £12 v
- With glazed tofu £12 vo
- With crispy buttermilk chicken £14

Falafel salad – spiced roasted chickpeas, roasted golden beets, pickled fennel, falafels, tahini & orange dressing £13 vo, gfo

Tart of the day with tossed leaves, tomato chutney, house pickles £10 v

## **FISH & MEAT PLATES**

Fish & chips, fresh fish delivered daily, in beer batter, blitzed peas, tartare sauce £13

Pan roasted hake, roasted baby potatoes, savoy & bacon, watercress sauce £15 gfo

Flank steak, served rare, house chips, tossed leaves, chimichurri £16 gfo

Barbeque Pork belly, barbeque beans, salsa verde £15 \* gfo

Barbeque platter – smoked pork belly, smoked beef short rib, today's smoked sausage, corn bread, slaw, house pickles £18 \* gfo

## **SIDES**

House chips or Garlic greens or Barbecue beans or Rocket, watercress & vegetarian style Parmesan salad. All £3.50

## **PUDDINGS**

Date and chocolate sticky toffee pudding, butterscotch sauce, vanilla ice cream £6 v

Apricot & milk chocolate cheesecake, berry coulis £6 v

Plum Bakewell, plum puree & honeycomb ice cream £6 v

Three scoops of Downsview Farm Madagascan vanilla ice cream with espresso syrup £5.50 vo & gfo

Three fine English cheeses, house chutney and crackers £8 v gfo

Comments? We are all ears, whether its praise or constructive criticism, please speak to the manager, ask for a comment card, or go straight to the top and email [andrew@thepelhamarms.co.uk](mailto:andrew@thepelhamarms.co.uk)

**Follow us on Twitter @PelhamArmsLewes, Instagram @PelhamArmsLewes or like our Facebook page for special offers**

**ALLERGIES – PLEASE SPEAK TO A MANAGER FOR MORE INFORMATION – NUTS ARE USED IN OUR KITCHEN**