



# KITCHEN

The leaves they do fall – Buy a gift voucher, Save a Space & more @ [www.ramblinns.com](http://www.ramblinns.com)

## DAILY DININGS

Game terrine, piccalilli & crostini £8

Roasted seasonal squash, ricotta, kale & cashew nut pesto, chili oil & pumpkin seeds £8

Venison kofta with celeriac slaw £8

Sizzling Prawns & Chorizo, garlic butter, onions, garlic flatbread £12

One pan Jamie's snags with spicy beans, cucumber yogurt, bonfire flatbread, parmesan & grilled corn £16

Wild mushroom bourguignon, sweet potato hash, seasonal green, parsnip crisps £16

## SMALLER PLATES

Mixed olives & bread £5

Soup of the day & crusty bread please ask £6

Roasted carrot hummus, curried onions, cashew nuts, crisp bread & traditional crudites £7

Crispy Chili Squid, with globe hot & spicy vinegar to dip £8

Black pudding scotch egg, apple chutney, black pudding crumb £8

Whole Camembert- Perhaps to share- Honey rosemary baked, Orange marmalade, Toasted ciabatta £13

Globe fish platter smoked mackerel pate, crostini, shell on prawns, chilli squid, Smoked Salmon, grilled lemon, spicy vinegar for 1 £10 for 2 £20

## LARGE PLATES

Beetroot & spinach burger, aioli, naked red cabbage slaw, pretzel bun & Thrice cooked chips £14

Sussex Beef burger, cheddar cheese, gem lettuce, red onion, tomato 'globe burger sauce' Thrice cooked chips £15

Daily south coast catch, served creamed leeks, roasted new potatoes, seasonal greens £20

Slow cooked Romney marsh lamb shoulder, mashed potatoes, seasonal greens & herb dumpling £18

Hookers fish pie, smoked haddock & salmon, leeks, dill, boiled egg with seasonal greens £20

Sussex steer 10oz sirloin, Thrice cooked chips, flat mushroom, grilled tomato, £25 why not add a sauce for £3

Bonfire pizza, roasted tomato sauce, mozzarella & rocket—choice of 3 toppings £14 : Smoked bacon, sausage, pepperoni, red onion, mushroom, sweetcorn, anchovy, roasted piquillo pepper, olives, goats cheese (vegan cheese available)

Pig ribs to share, whiskey glazed BBQ sauce, hot & spicy potato with peas, chili, buttered corn on the cob. Chased down with our very own Jack Daniels sour £45

## JUST A LITTLE MORE

Greengrocer salad / Thrice cooked chips / mac n cheese / Garlic flatbread / Naked Red Cabbage slaw / Corn on the cob / Sauces peppercorn, stilton, garlic butter £3

IF YOU WOULD LIKE TO KNOW MORE ABOUT OUR LARDER AND THE INGREDIENTS IN EACH AND EVERY DISH PLEASE DO ASK. THERE ARE NUTS IN OUR KITCHEN AND THEY ARE NOT ALL CHEFS. WE WANT TO MAKE SURE YOU ENJOY ALL THAT WE DO SO IF YOU ARE CONCERNED BY ALLERGIES TELL US



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## SOMETHING SWEET

Iced creams Vanilla, Chocolate, Strawberry, Honeycomb, lemon Sorbet, Blackcurrant Sorbet, Blood orange Sorbet £6

Pecan, ginger & orange marmalade cake, mulled fruits, blood orange sorbet, nut crumb £7

1/2 pint brownie banoffee £7

Mulled fruits eton mess £7

Globe sticky toffee Christmas pudding, rum & raisin ice cream £8

Seasonal crumble, with custard £8

Alsoop & walker artisan cheese, chutney, biscuits, celery & frozen grapes £10

Seasider sundae— Brownie, banana, marshmallows, meringue, whipped cream, vanilla ice cream, toffee sauce, oat & nut crumb To share £14

## FROM THE CUP

Americano, Cappuccino, flat white, latte 2.75 Or with Oat Milk 3

Hot Chocolate 3

Espresso single or double 2.20 / 3

Tea choice of English breakfast, Earl grey, Fruit, Mint, Green, Decaffeinated 2.20

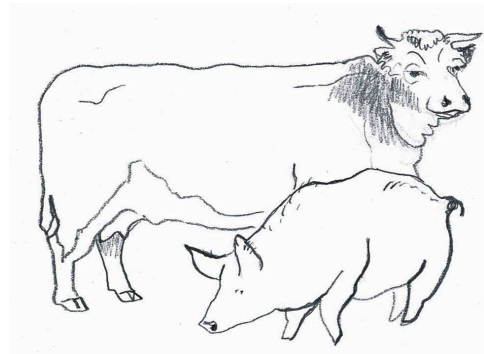
Irish, Tia Maria, Brandy or Baileys coffee with double cream 6.50

## FROM THE HEART

Because of your support, and others like you, there are 30 local people with jobs here, for every £1 you spend with us about 60 pence re-turns back into the local community, our people. Brewers, bakers, butchers, farmers, fishermen, growers, winemakers, tradesmen, and women, local taxes to name but a few!

We source prepare cook and pour almost entirely from local food and drink producers, that way we can be quite sure that sources are sustainable, humane and traceable right down to the, boat, field, farm, herd, or flock, and when shopping further afield we do our utmost to be quite sure that our trade is with fair and like minded good people, wherever they might be.

We cook and heat in part, with locally coppiced and managed chestnut from renewable resources by doing so more than 25% of our energy costs are re-invested in woodland locally. Finally for all of our endeavor's only you bring us to life and we will never forget that. so THANK-YOU once again from each and every one of us!!



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