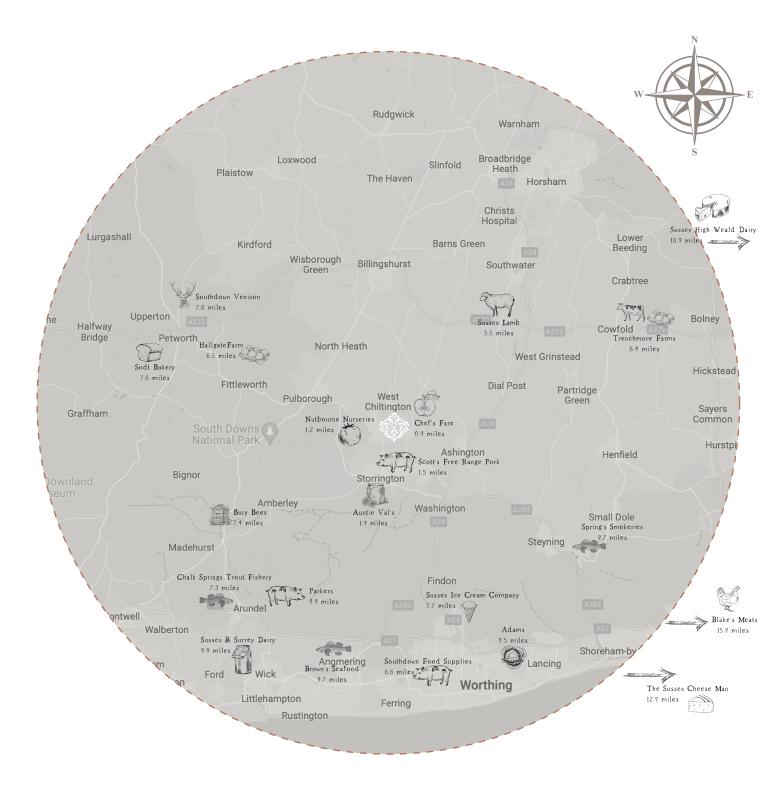


10 mile menu

Autumn 2023

At the Roundabout Hotel, we are proud to showcase the best in locally and ethically sourced ingredients for our "10 mile menu" from carefully chosen suppliers in the heart of the South Downs. Our menu is a testament to our commitment to sustainability, freshness and authentic produce that define our region. At least 80% of all ingredients are provided by local suppliers, within an average distance of just 7.1 miles.





Under 10 mile menu

Nibbles^{*} - 3 for £15.95

Spanish style tortilla · Salt & pepper calamari rings · Chinese style beef · Halloumi fries · Sweet chilli sausage bits · Cauliflower & broccoli wings.

Starters

2 Homemade Lamb Koftas - Fresh Sussex lamb mince mixed with onion and garlic with our subtle blend of Turkish spices, served with a homemade yoghurt and mint dressing. $\pounds7.95$ (GF)

Homemade Soup Of The Day - A hearty bowl of homemade soup served with fresh corn bread and local butter £7.95 V. VE. (GF available)

Smoked Trout Pâté - Chef's special homemade local trout pâté, served with Nordic bread and pickles. £7.95 (GF available).

Deep Fried St Giles Cheese - Saint Giles is a semi-soft creamy cheese, it has a rich. buttery texture, a stunning edible orange rind. Served with redcurrant & cranberry jelly. £8.95 (GF available).

Beetroot Carpaccio - A mixture of three local Sussex beetroots in a tangy homemade citrus dressing with walnuts. orange pieces. beetroot lardons and watercress garnish. £7.95 (V, VE. GF).

Sticky Local Pork Belly Skewers - Served on a bed of honey, carrot and tarragon purée, with ribbons of cucumber and chilli. £8.50 (GF)

Mains

Hepworth's Blonde Battered Cod Fillet - with triple cooked chips, minted mushy peas, homemade tartare sauce and a lemon wedge. £17.95

80z Sussex Wagyu Denver Cut Steak[•] - served with griilled tomato. mushrooms. salad and triple cooked chips £29 (Add Peppercorn, Red Wine or Mushroom sauce for £3.50). (Surcharge £5 for DBB offers).

Homemade Sussex Wagyu Burger - served in a brioche bun with salad and triple cooked chips £18.25

(Add bacon £1.50, cheese £1.50, fried onions £1, or egg £1.50 (Surcharge £5 for DBB offers).

Local High Yield Halloumi Burger - served in a brioche bun with roasted vegetables. triple cooked chips and slaw £17.25

Lamb Dish Of The Day' - please ask about today's local Sussex lamb dish. £24.95 (Surcharge £5 for DBB offers). Catch Of The Day - please ask about today's local catch. £22.95

Specials

Pan Fried Arundel Trout Fillet - with bacon. almonds and beetroot. served with Violetta potatoes and watercress. £19.95 Local Wild Venison Shoulder Steak - marinated in coriander. garlic. lime & chilli. served with honey heritage carrots and garlic. onion and diced potato hash £24.95

Local Pork Tenderloin Medallions - in a creamy mushroom and madeira sauce, served with mashed potato and wilted greens. £21.95

Thai Style Bang-Bang Chicken Noodles - peanut and chilli stir-fry with udon noodles and vegetables. £19.95 Chicken Fromage - A breast of chicken filled with Sussex Blue cheese, wrapped in smoked bacon, baby shallots, mushroom with a red wine jus, saute potatoes, garlic, onion & thyme served with seasonable vegetables. £18.50 Springs Salmon En Croute - Smoked salmon fillet, wrapped around a prawn mousse filling, inside a puff pastry case, creamy horseradish and dill sauce with crushed new potatoes and seasonal vegetables. £23.50

Vegan

Thai Style Bang-Bang Noodles -peanut and chilli stir-fry with udon noodles and vegetables. £17.95 Wild Mushroom Risotto - local wild Sussex mushrooms cooked in a leek, cherry tomato, white wine, thyme and vegetable stock with arborio rice. £17.95

Homemade Sussex Beetroot Gnocchi - with baby spinach. crispy garlic and sage. beetroot crisps and vegan garlic bread. £17.95

Moving Mountain Vegan Burger - in vegan brioche bun with salad leaves and triple cooked chips. £19.95

Sides

Triple cooked chips £4.95 Small side salad £3.95 Homemade onion rings £4.95 Sweet potato fries £4.95 BBQ sauce £1 Sweet chilli £1 Satay sauce £1 Cauliflower cheese £4.95 Dauphinoise potatoes £4.95 Garlic bread £5.95 Garlic mayo £1 Jalapeno mayonnaise £1 Hot sauce £1 Mango chutney £1

Homemade Desserts £7.95 each

Apple Strudel - Homemade apple, sultana and walnut strudel served with crème anglaise.

Chocolate & Hazelnut Meringue Roulade - Fresh hazelnut and chocolate in a soft meringue shell with a fresh chocolate sauce.

Treacle Sponge Pudding - Homemade treacle sponge served with crème anglaise.

Wild Berries Cheesecake - Homemade cheesecake without a biscuit base, set with wild berries.

Coffee & Dark Rum Tiramisu - Our favourite Autumn dessert. sponge cake soaked in coffee and dark rum with fresh whipped cream.

Strawberry Roulade - V VE

Strawberries With Black Pepper & Bourbon - V VE

2 Scoops Of Sussex Ice Cream Sorbet - choose from mango. passionfruit or lemon £4.95

3 Scoops of Sussex Ice Cream Sorbet - choose from vanilla, strawberry, chocolate, lemon meringue, salted caramel, or double chocolate brownie. £5.95

Cheese & Biscuits - A selection of fine Sussex cheeses, apple, grapes and chutney £10.95 (Why not add a glass of port at £3.95 to compliment this dessert).

'Not included in any DBB offers.

Our under 10-mile menu means we can be 100% honest about the provenance of our ingredients, at least 80% of fresh ingredients will be sourced locally. Please speak to a member of staff if you have any questions about the menu, allergies, dietary requirements or calorie content. We hope you enjoyed the food and service. We add a suggested 10% service charge to your bill. If something was not up to scratch, don't pay it! (But do tell us what we could have done better).



Bar Menu served until 5pm Monday - Saturday

Upgrade to 2 courses for £19.50 Choose any starter or dessert with the Light Bites main meal. add a 3rd course for £5.00!

Light Bites £12.95

Breaded Plaice Goujons - with triple cooked chips, garden peas and homemade tartare sauce.
60z Flat Iron Sussex Wagyu Steak - with triple cooked chips and salad.
Local Sliced Gammon - with free range eggs and triple cooked chips.
Blonde Battered Cod - and triple cooked chips with minted mushy peas, tartare sauce and lemon wedge.
Local Cumberland Pork Sausages - with creamy mash, onon gravy and garden peas.
Homemade Chicken or Vegan Curry - served with basmati rice and poppadom.
Chicken Milanese - A breadcrumbed chicken escalope, pan cooked with spaghetti in a tomato sauce, topped with a fried egg.
Ploughman's Lunch - with bread, butter, pickled onions, hardboiled egg, ploughman's chutney, coleslaw.

half an apple and mixed leaf salad. Choose from ham, cheddar cheese, cold meat pie, brie or peppered mackerel.

Chicken Caesar Salad - strips of chicken, iceberg lettuce, croutons, shaved parmesan and Caesar dressing.

Sandwich Selection £9.95

(All served with triple cooked chips and salad garnish)

Ham & Tomato Smoked Salmon & Cream Cheese Cheese & Pickle BLT (Bacon. Lettuce. Tomato)

Egg Mayonnaise Roast Chicken & Stuffing

Connoisseur Sandwiches £10.95

Club Sandwich - Double layered with chicken, bacon, iceberg lettuce and lashings of mayo between toast (white or brown).

Salmon Fingers with Furikake & Wasabi-Spiked Mayo - Salmon fingers coated in furikake flavoured breadcrumbs. and wasabi infused mayo.

toz Flat Iron Sussex Wagyu Steak & Fried Onions - served in a home-baked baguette.

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