

Take Away Menu

Light bites & Bar Snacks

Homemade Puffed Pork Crackling with Lime & Harissa spice (gf*)	£4.50
Sussex High Weald Dairy's Halloumi, lightly fried tossed in Smoked Paprika with our homemade Piri Piri mayo (v)(gf*)	£4.00
Beer Battered Onion Rings (v)(Ve)	£3.00
Cheesy chips (v) add Bacon £1.00 add our Pulled pork £2.00	£3.00
Breaded Whitebait with homemade Tartare sauce	£4.00
Mozzarella, Pea and Saffron Arancini balls with Confit and Garlic mayo (v)	£5.00
Mushroom, Beetroot and Quinoa balls served with a Cashew nut puree (Ve)	£4.00
Beer Battered Chicken Balls with Oak Smoked Garlic mayo	£4.00

Kids Menu - £5.00 each

Can be served with Fries or Salad, Peas or Corn- just ask!

Mini sized burger (beef or veg) (gf*)(v)

Battered Fish and Chips

Breaded chicken goujons (gf*)

(v) Vegetarian/ (Ve)Vegan/(gf*) – Can be made Gluten Free/ (Df*)- can be made Dairy Free, please speak to your server.

All weights of our meat are approximate uncooked. All meals may contain nuts or nut derivatives. Fish may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

Mains

Homemade Beef burger served in Ciabatta with fries & gherkins (gf*)	£12.50
add Bacon	£1.00,
add Cheddar or Blue cheese	£1.00
Pulled Pork Shoulder served in a seeded Baguette with Raw slaw, Smoked paprika mayo and Sweet potatoes fries	£12.00
Crispy skin salmon served on a bed of grilled vegetables and new potatoes	£12.50
Homemade Salmon and Prawn tortellini pasta with a coconut broth served with thick crusty bread	£11.00
Handmade Falafel served with cous cous salad, tzatziki and warm pitta bread(v)(gf*)	£12.00
Beetroot, mushroom and quinoa patty in a seeded Vegan Brioche bun with cashew nut sauce and sweet potato fries (Ve)(v) (gf*)	£12.00
add Halloumi	£2.00
Badger Beer battered Cod and Chips served with parmesan peas	£12.00
Homemade Confit Duck leg, with dauphinoise potatoes, Seasonal veg and our house gravy	£11.00

Sides £2.50 each

Fries/ chef salad/ Seasonal greens / Baguette / Sweet potato Fries

(v) Vegetarian/ (Ve)Vegan/(gf*)Can be made Gluten Free/ (Df*)- can be made Dairy Free, please speak to your server. All weights of our meat are approximate uncooked. All meals may contain nuts or nut derivatives. Fish may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

The
Snowdrop Inn

Lindfield.

Desserts/Sweet treats £6.00 each

Chocolate Brownie with Raspberry Coulis and White chocolate ice-cream

Sticky Toffee pudding with Butterscotch sauce and Vanilla ice-cream

Snowdrops Seasonal Eton Mess(gf*)(DF*)

Chocolate Torte with Earl Grey infused Raspberry Sorbet (gf)(DF*)

Ice Cream and Sorbet

All our ice cream and sorbet are made in house, so please ask for today's selection.

High Weald Dairy's Cheese selection served with Crackers and Farmhouse chutney

(v) – Vegetarian/ (Ve)- Vegan/ (gf*) – Can be made Gluten Free/ (Df*)- can be made Dairy Free, please speak to your server.

All weights of our meat are approximate uncooked. All meals may contain nuts or nut derivatives. Fish may contain small bones. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.