

Harvey's Best Bitter 4%  
blend of four local hops, water  
filtered through the Sussex Downs  
over 30 years.

# THE HEATHFIELD TAVERN

Gin of the month!  
Gordons Pink Gin with Fever Tree  
elderflower tonic

Cocktail of the month;  
Tequila Sunrise

## Starters

- Mixed Olives **£3 GFO DFO**  
Creamy stilton mushrooms, crusty bread **£6.50 GFO**  
Panko Halloumi fries, sweet chilli mayo **£5.95**  
Southern fried chicken fillets, BBQ sauce **£6.95**  
Mushroom and garlic soup, crusty bread **£5.95**  
Garlic & chilli tiger prawns, ciabatta **£7.50 GFO DFO**  
Baked camembert, toasted ciabatta, onion chutney **£11.95 GFO**  
Nachos, cheddar, Mexicana, jalapenos, salsa, sour cream, guacamole **£6.75 GFO DFO**  
Garlic Bread **£3 (+Cheese £1)**  
Mezze - hummus, olives, pitta bread **£4.95 DFO GFO**

## Mains

- Greek salad, mixed marinated olives, feta cheese, cucumber, tomato, mustard dressing **£12.95**  
Chargrilled chicken Caesar salad, cos lettuce, croutons, parmesan **£14.50**  
Sea bass Fillet, sauté potatoes, caper butter, tenderstem broccoli GFO **£15.95**  
Fish & chips, Harvey's beer battered fish, chunky chips, tartare sauce, peas **£14.50 DFO**  
Scampi & chips, chunky chips, tartare sauce, garden peas **£14.50 DFO**  
Ham, egg & chips **£12.95**  
Prawn linguine, tomato & roasted pepper sauce, parmesan, garlic bread **£13.95 DFO**  
Creamy spinach & mushroom linguine, garlic bread, parmesan, truffle oil **£12.95**  
Brie, Mushroom & spinach wellington, roasted new potatoes, mixed vegetables, veg gravy **£14.50**  
Pork belly, mixed vegetables, red onion gravy **£13.95**  
8oz Ribeye steak, chunky chips, flat mushroom, roasted tomato **£20.95 GFO**  
Add sauce: Peppercorn, stilton, garlic butter **£2 / Add: garlic prawns £4 GFO**

## Burgers – All £14

- Ridley Inns beef burger, Monterrey jack, streaky bacon, **GFO DFO**  
Mexicana beef burger, spicy cheese, jalapenos, guacamole **GFO DFO**  
Chargrilled chicken burger, Monterrey Jack cheese, streaky bacon, BBQ sauce **GFO DFO**  
Halloumi burger, grilled mushroom, red pepper mayo **GFO**  
Moving mountains burger, applewood vegan cheese, guacamole **DFO**

## Kids Menu – All £7

- Cheeseburger, fries and peas **GFO DFO**  
Scampi, fries and peas **DFO**  
Fish Fingers, fries and peas **DFO**  
Chicken Goujons, fries and peas **DFO**  
Ham, Egg & Chips, fries and peas **GFO DFO**

**If you have any dietary requirements, please let us know**

GFO = Gluten free option/alternative available DFO = Dairy free option/alternative available

**Sandwiches (Served 12-2:30pm)**

*All served in a ciabatta roll, with coleslaw & dressed leaves*

**Battered fish fingers, tartare sauce £7**

**Mozzarella melt, tomato & onion chutney £6.50**

**Southern fried chicken BLT, sriracha mayo £8**

**Sausage sandwich, red onion chutney £7**

*Add fries for £2*

**Desserts – All £6.50**

Apple and Rhubarb crumble, custard GFO

Ginger sponge, toffee sauce, ice cream

Lotus Biscoff cheesecake, ice cream

Chocolate brownie, vanilla ice cream

Chocolate orange torte, blood orange sorbet GFO DFO

Waffle topped w/ brownie chunks, ice cream & sauce

Ice cream/Sorbet, per scoop £2 GFO DFO

Vanilla, chocolate, strawberry, honeycomb

Sorbets – Mango, blood orange

**Coffees & Teas**

**O**

Americano £2.85

Espresso £2.50 / Double £3.50

Flat White £3.05

Latte £3.05

Cappuccino £3.15

Irish Coffee £6.50

Specialty Teas £2.50

Iced latte £3.05

**Wednesday- Burger Deal, 2 for £20**

**Thursday-Cocktail Night, 2 for £12**

**Friday- Fish Friday! 2 selected dishes for £22**

**Sides**

Chunky chips £3.85, skinny fries £3.85, garlic bread £3

Side salad £3 Add cheese £1 Add bacon £1

**Wine by the glass: Served in 125ml/ 175ml/ 250ml & Bottle**

**White**

Pinot Grigio (Italy)

Sauvignon Blanc (South Africa)

Chardonnay (Chile)

**Rose**

Pinot Grigio Blush (Italy)

White Zinfandel (USA)

**Red**

Merlot (France)

Malbec (Argentina)

Rioja (Spain)

**Wine by the bottle:**

**White**

Sauvignon Blanc (South Africa)

Picpoul de Pinet (France)

Lychgate Bacchus, Bolney Estate ( United Kingdom)

Chablis Victor Berard (France)

Albarino Alba Vega, Rias Baixas (Spain)

**Red**

Pinot Noir Reserva, Alam De Chile

Rioja Crianza, Vina Cerrada (Spain)

Organic Sangiovese & Primitivo 3 Rosso Rosso (Italy)

**Guest Keg:**

Long Man pale 4.2%

Hazy pale ale, brewed with wheat for a fuller body, dry hopped for intense flavours of lemon, grapefruit & resinous pine notes

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