

FRIDAY EVENINGS AT TIBBS

Sample Menu

STARTERS

Potted slowcooked pork cheeks, pickles, apple and tomato chutney and
toasted sourdough £8

Tibbs asparagus and poached egg on toasted sourdough, wild garlic
crème fraiche £10

Nettle and wild garlic soup with rarebit crouton £8

Whole king prawns, garlic, pickled lemon and golden oregano butter £12

MAINS

Roasted cauliflower chickpeas and harissa marinated tofu with cracked
wheat, olive, herb and caper dressing £16

Fillet of Hake, new season potatoes, fennel salad & green herb salsa £21

Roast Loin of Romney lamb, cracked wheat tabouleh, harissa dressing &
tzatziki £21

Onglet steak served medium rare with triple cooked chips, green
peppercorn sauce and green salad £24

DESSERT & CHEESE

Chocolate ganache, boozy raisins, praline and crème fraiche £8

Sticky toffee pudding, vanilla ice cream, salted caramel £8

Rhubarb crumble with custard £8

Local cheese board, homemade chutney and crackers
1 piece £7 / 2 piece £13

To book please speak to a member of staff or email:
tibbsbookings@gmail.com