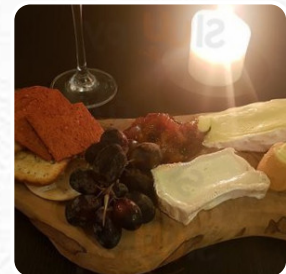




The Buxted Inn Menu

<https://menulist.menu>

High Street Buxted East Sussex TN22 4LA, Uckfield, United Kingdom
(+44)1825733510 - <http://thebuxtedinn.co.uk>



The **menu of The Buxted Inn** from Uckfield includes 179 food. On average, **food or drinks on the menu** cost around £10. The categories can be viewed below, and here you can find all the 179 Menus and drinks on their menu. This Restaurant serves **Menus, which are typical for the whole continent of Europe**, there are also **delicious** vegetarian food on the menu. After eating (or during), you can relax at the bar with an extra alcoholic or non-alcoholic drink, a rich brunch is offered here for breakfast, in the morning. In addition, one can find a plethora of **classically British** food on the list, sure to evoke feelings of nostalgia in any Brit abroad, in addition, the drinks menu of this **gastropub** offers a good and above all comprehensive Palette of beers from the region and the world, which are definitely worth trying. location also accepts different credit cards. The place gladly offers you a selection of gluten-free food, in the restaurant, there are also **vegan Menus** featured on the menu. Reservations can be made at this Inn by phone by calling, call number: [\(+44\)1825733510](tel:+441825733510).

The Buxted Inn Menu



Salads

GRILLED HALLOUMI

jalapeno pepper | Other: | fresh pineapple, peeled and sliced into thick slices | fresh corn, chopped | - inch thick slices of halloumi cheese | ... **\$15.8**

Alcoholic drinks

BEER

black pepper | bread flour | cabbage | dry yeast | eggs | ...

Pasta

TORTELLINI

Pizza

ROYAL

For The Hazelnut Dacquoise: | G Hazelnuts in powder | Gr Of Icing Sugar | Gr Of Powdered Sugar | G Of Egg Whites | ...

Main courses

COD

Side dishes

CHAMPIGNONS

G Medium Button Mushrooms | gr of cheese ail et fine herbs | in powder | salt | Other | ...

Extras

TEA COFFEE WITH CHOCOLATE FUDGE

Snacks

QUESADILLA CHIPS

Salad

MIXED SALAD

Lamb

LAMB

fresh bread crumbs | minced garlic | freshly chopped rosemary | salt | black pepper | ...

Tacos

BEER BATTERED FISH

\$17.1

Baguettes

EGG

Indian dishes

CURRY

ghee | onion, finely chopped | Cloves of garlic, minced | table spoon ground cumin | salt | ...

Sushi menus

STARTER

Lamm & hähnchen

MUSHROOM

black sesame seeds | brown mushrooms | other | cornflour | dried mushrooms | ...

Tapas

HONEY GLAZED CARROTS

Ben & jerry's

CHOCOLATE BROWNIE

white sugar | vegetable oil | eggs | vanilla extract | all purpose flour | ...

Breakfast bites

FRESH FRUIT

small orange, peeled and diced | Other, of a width of <= 10 mm | fresh blueberries | fresh strawberries, sliced | fresh raspberries | ...

The Buxted Inn Menu



Happy hour - classic cocktails

BLOODY MARY

Cocktail of tomato-vegetable juice | Other | / dill pickle juice | tablespoon hot pepper sauce | salt of celery | ... \$9.5

Aperitivo - aperitifs

KIR ROYAL \$8.2

Bar bites

ROASTED PADRÓN PEPPERS \$3.8

Sparkling wine by the glass

VAPORETTO PROSECCO EXTRA SECO SPUMANTE, VENETO, ITALY, NV

Share

CRISPY CLAMS \$5.1

Traditional classics

BRAISED RABBIT, CABBAGE \$17.1
TOMATO HOT POT

Sides & snacks

TRIPLE COOKED CHIPS
cream cheese, softened | sugar of confectionery, sifted | semi-sweet chocolate chips, melted | Other

Main grill

TODAY'S MARKET FISH

Entrees - beef

CHAR-GRILLED FLAT IRON STEAK

Sunday brunch menu

FRESHLY BAKED PASTRIES

After dinner

COFFEE PETIT FOURS

Rosé by the glass

HOLZER WAGRAM ROSE, ZWIEGELT, AUS

Orange

LITMUS ORANGE BACCHUS, SURREY, ENG, 2015

Our martinis

APPLETINI \$9.5

Drink & be merry package

GLASS OF PROSECCO ON ARRIVAL

Drinks

DRINKS

Biscuits and cookies

COOKIE
Butter nut | cereal o | rice syrup

Tom collins

CUCUMBER ELDERFLOWER \$9.5
COLLINS

Fine wine by the glass

BAROLO PAOLO CONTERNO RIVA DEL BRIC, PIEDMONT, ITA, 2013

The Buxted Inn Menu



Platters and baskets

SCALLOPS

butter, melted | bay scallops, rinsed and drained | seasoned dry bread crumbs | onion powder | garlic powder | ...

Gotham city continental

SELECTION OF CEREALS

Chef's selection

SLOW COOKED BEEF BRISKET

House cocktails \$16

FRENCH MARTINI \$9.5

Pasta - plain

GLUTEN FREE

Koza grills and kebabs

CHAR-GRILLED FILLET STEAK \$31.7

Meats, cheeses and veggies

LOCAL CHEESE BOARD

Dishes are prepared with these ingredients

CHICKEN

For garnish: | Chicken breasts (already cooked, thickened) | Diced Carrots | Celery (diced) | 1 Onion (or 2 Shallots) | ...

Desserts

VANILLA ICE CREAM

heavy quart cream | milk | vanilla bean, split and scraped | white sugar, divided | egg yolks | ...

LOCAL CHEESEBOARD

Appetizers

MARINATED OLIVES \$4.4

CHEESE

Mains

THAI GREEN VEGETABLE CURRY \$15.8

PAN-FRIED SEABREAM

Burgers

BEEF BURGER

ground beef | Packaged mushrooms, chopped or more to taste | Cabbage, chopped | Cloves of garlic, minced | italian seasoning | ... \$17.1

BURGER

Burger Buns | Burgers in butcher style | Cheese Slices | Other | Cotton | ...

Entrees

LAMB SHANK TAGINE \$18.4

CHAR-GRILLED PORK CHOP \$18.4

Rosé sparkling wines

RIDGEVIEW FITZROVIA, NV

LAURENT-PERRIER ROSÉ, NV

Dessert

CINNAMON STICKY TOFFEE BALLS

RHUBARB ELDERFLOWER TRIFLE

CHEESE BOARD

Main

TRIO OF SOUTH COAST SEAFOOD

VANILLA ICED PARFAIT

PAN-ROASTED DUCK BREAST

The Buxted Inn Menu



Rose

HOLZER WAGRAM ROSE, ZWEIGELT,
AUS, 2016

DOMAINE LAFAGE MIRAFLORES ROSE
COTES CATALANES, FRA, 2016

CLOS CIBONNE TIBOUREN, CÔTES DE
PROVENCE, FRA, 2016

Port

WARRE'S LBV 2013

WARRE'S CAVADINHA 2004

TAYLOR'S 1997

Sherry

LA GUITA MANZANILLA, JEREZ, ESP,
2017 37.5CL

BLANDY'S DUKE OF SUSSEX
MADRERIA, POR, NV

ALVEAR PEDRO XIMENEZ 1927 SOLERA,
MONTILLA, ESP 37.5CL

Chef's dishes

MISO MARINATED SEABASS \$24.1

12 HOUR COOKED BEEF BRISKET \$24.1

PAN ROASTED CUMIN DUCK
BREAST \$20.9

Light & fruity reds

FRAPATTO-NERELLO MASCALESE
TERRE DI GIUMARA, SICILY, ITA, 2015

LES ROCHES BEAUJOLAIS VILLAGES,
FRA, 2017

MOULIN-A-VENT LES MICHELONS
DOMAINE YOHAN LARDY, BURGUNDY,
FRA, 2015

Starters

PAN-FRIED PIGEON BREAST \$9.5

TODAY'S SOUP \$7.0

COURGETTE BLUE CHEESE SOUP

BREAD OLIVES

Starter

HAM, LAVENDER CARROT TERRINE \$9.5

BOURBON CURED SEATROUT \$8.2

SOUTH COAST SPIDER CRAB
SALAD \$12.7

GOATS' CHEESE CRÈME BRULEE \$8.9

From the buffet

TOAST AND HOMEMADE JAMS

GREEK AND FRUIT YOGURT WITH DRIED
FRUITS AND NUTS

FRESHLY SQUEEZED ORANGE OR
APPLE JUICE FROM OAST FARM

COFFEE OR SELECTION OF NOVUS TEA

The Buxted Inn Menu



From the kitchen

FULL ENGLISH – SMOKED BACON, CUMBERLAND SAUSAGE, BLACK PUDDING, FRIED EGG, MUSHROOMS, GRILLED TOMATO, BAKED BEAN

EGGS BENEDICT/ROYAL/FLORENTINE – ENGLISH MUFFINS WITH BACON, SMOKED SALMON OR SPINACH TOPPED WITH HOLLANDAISE SAUCE

SCRAMBLED EGG, AVOCADO, CHERRY TOMATOES, SPRING ONION ON TOAST

SELECTION OF WILD MUSHROOMS SAUTÉED WITH THYME PARSLEY TOPPED WITH POACHED EGG ON CIABATTA

FRESHLY MADE WAFFLES CHOOSE YOUR TOPPING; BLUEBERRY COMPOTE, BACON MAPLE SYRUP AND FRIED EGG

Sweet wine

CA ED BALOS MOSCATO D'ASTI, PIEMONTE, ITA, 2017

CHATEAU LOUPIAC GAUDIET, BORDEAUX, FRA, 2011 37.5CL

ROYAL TOKAJI COMPANY LATE HARVEST, TOKAJI, HUN, 2015 50CL

CHATEAU D'ARCHE, GRAND CRU CLASSES SAUTERNES, FRA, 2010 37.5CL

CHATEAU D'YQUEM, SAUTERNES FRA, 1995 37.5CL

White by the glass

FINCA VALERO MACABEO, CARINENA, ESP, 2016

OPERETTO PINOT GRIGIO GARGENEGA, VENETO, ITA, 2016

SAN ABELLO SAUVIGNON BLANC, CENTRAL VALLEY, CHL, 2017

SPEE' WAH VIOGNIER, MURRAY DARLING, RSA, 2016

VALDIVIESO CHARDONNAY, LONTUE, CHL, 2017

Red by the glass

PONTE MILIANO SANGIOVESE, ABRUZZO, ITA, 2016

CIRCA SHIRAZ VIOGNIER, SOUTH AUSTRALIA, AUS, 2017

EL COLECTIVO MALBEC, MENDOZA, ARG, 2018

VALDIVIESO PINOT NOIR, LONTUE, CHILE, 2017

LE PLAN DES MOINES LA BORDE CÔTES DU RHÔNE, FRA 2016

Rich & full bodied white

VALDIVIESO CHARDONNAY, LONTUE, CHL, 2018

REVERIE CHENIN BLANC, SWARTLAND, RSA, 2016

BEL DE BLANC, OLIVIER CAZENAVE, BORDEAUX, FRA, 2013 (MOSTLY)

PULIGNY MONTRACHET VEILLES VIGNES DOMAINE ALAIN CHAVY, BURGUNDY, FRA, 2015

ST COSME CONDRIEU, FRA, 2015

The Buxted Inn Menu



Cocktails

RUM N RAISAN ESPRESSO MARTINI	\$10.1
CHILLI MOSCOW MULE	\$9.5
ROAST PEPPER PAPRIKA MARGARITTA	\$9.5
CAMPARI COSMO	\$10.1
RASPBERRY MOJITO	\$9.5
SOURS WISKEY, AMMERETTO, COINTREAU	\$9.5

Sides

FRESH BREAD	\$5.7
TRUFFLE PARMESAN FRIES	
THYME PARMENTIER POTATOES	
WILD GARLIC MASHED POTATO	
JERSEY ROYAL NEW POTATOES	
CARROT, FENNEL, ROCKET SALAD	
WILTED SPINACH SWISS CHARD	

Warm & spicy reds

SANTA RITA CARMENERE, CENTRAL VALLEY, CHL, 2017
BATTLE OF BOSWORTH PURITAN SHIRAZ, MCLAREN VALE, AUS, 2017
VINTELOPER TOURIGA NACIONAL, SOUTH AUSTRALIA, AUS, 2017
DOMAINE LE MOURRE CHATEAUNEUF DU PAPE, RHONE, FRA, 2013
RUSDEN ESTATE BLACK GUTS SHIRAZ, BAROSSA, AUS, 2006
CÔTE ROTIE ST COSME, RHONE, FRA, 2016
PÉGAU CHATEAUNEUF DU PAPE CUVÉE RÉSERVÉE, FRA, 2006

Floral & aromatic white

CONDE VILLAR VINHO VERDE, POR, 2018
THE WINE-FARER SERIES CHENIN BLANC, WESTERN CAPE, RSA, 2018
MARMORA VERMENTINO DI SARDEGNA, SARDINA, ITA, 2016
JEAN BIECHER PINOT GRIS, ALSACE, GER, 2017
RIESLINGFREAK NO 6 CLARE VALLEY 2013
MARKUS MOLITOR WEHLENER KLOSTERBERG KABINETT, MOSEL, GER, 2016
MARKUS MOLITOR BERNKASTLER BADSTUBE SPATELESE EDITION 10 (GREEN CAP), MOSEL, GER, 2007

Rich and full bodied reds

QUINTA DO VALLADO DOURO TINTO, DOURO VALLEY, POR, 2017
LA DAMA VALPOLICELLA CLASSICO RIPASSO, ITA, 2015
DSG PHINCAS RIOJA ALAVESA, RIOJA, ESP, 2014
ROCCA DI FRASSINELLO LE SUGHERE DI FRASSINELLO, TUSCANY, ITA, 2009
LA DAMA AMARONE 2013
RIOJA ALTA GRAN RESERVA 904, SPA, 2009
CHATEAU TALBOT, ST JULIEN, FRA, 2009
CHATEAU PICHON-LONGUEVILLE 2ÈME CRU CLASSÉ, COMTESSE DE LANANDE PAUILLAC, FRA, 2004

The Buxted Inn Menu



Medium bodied reds

SAN ABELLO MERLOT, CENTRAL VALLEY, CHL, 2018

CASTILLO VIENTO RIOJA CRIANZA, ESP, 2015

STELLENRUST PINOTAGE, STELLENBOSCH, RSA, 2017

LE PLAN DES MOINES LA BORDE CÔTES DU RHÔNE, FRA 2017

CHATEAU PEYRABON HAUT MEDOC, FRA, 2005

WALTER GLATZER ST LAURENT, CARNUNTUM, AUS, 2014

SPY VALLEY PINOT NOIR, MARLBOROUGH, NZ, 2016

VOUGEOT 1ER CRU LES PETITS VOUGEOT DOMAINE ROUX PERE FILS, BURGUNDY, FRA, 2014

CHATEAU BRANAIRE DUCRU, ST JULIEN, FRA, 1999

White sparkling wines

CAVES EMILE CHEYSSON CRÉMANT DE BOURGOGNE CUVÉE PRESTIGE, BURGUNDY, FRA, 2014

CA' DI RAJO LEMOSS FRIZZANTE NON-FILTERED PROSECCO, ITALY, NV

TITIANA PANSA BLANCA CAVA BRUT, ALELLA, ESP, 2013

BLUEBELL VINEYARD 'HINDLEAP ' CLASSIC CUVEE, SUSSEX, ENG, 2014

RIDGEVIEW CAVINENDISH, EAST SUSSEX, ENG, 2014

PALMER CO BRUT RESERVE CHAMPAGNE, FRA, NV

BLUEBELL VINYARD 'HINDLEAP ', BARREL AGED BLANC DE BLANC, SUSSEX, ENG, 2014

TAITTINGER BRUT RESERVE, CHAMPAGNE FRA, NV

RIDGEVIEW BLANC DE BLANCS, SUSSEX, ENG, 2013

BOLLINGER GRANDE ANNÉE, CHAMPAGNE, FRA, 1996

The Buxted Inn Menu



Dry & crisp white

**FINCA VALERO MACABEO, CARINENA,
ESP, 2018**

**OPERETTO PINOT GRIGIO GARGENEGA,
VENETO, ITA, 2017**

**SAN ABELLO SAUVIGNON BLANC,
CENTRAL VALLEY, CHL, 2018**

**DIWALD 2015 GROSSRIEDENTHALER
LÖSS GRÜNER VELTLINER, WAGRAM,
AUS, 2016**

**SPY VALLEY SATELLITE SAUVIGNON
BLANC, MARLBOROUGH, NZ, 2017**

**EMIL BAUER SOHNE, ASSHOLE
SAUVIGNON BLANC, PFALZ, 2017**

**VOLTOLINO GAVI, PIEDAMONT, ITALY,
2017**

**PROTOS RUEDA VERDEJO, RIBERA DEL
DUERO, ESP, 2017**

**SANCERRE DOMAINE ANDRÉ NEVEU
VIEILLES VIGNES LE MANOIR, FRA, 2017**

**CHABLIS 1ER CRU COTE DE LECHET,
JEAN DEFAIX, BURGUNDY, FRA, 2016**

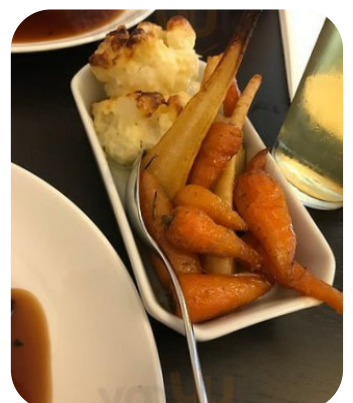
The Buxted Inn Menu



The Buxted Inn

High Street Buxted East Sussex TN22 4LA, Uckfield,
United Kingdom

Opening Hours:
Monday 11:00-
23:00
Tuesday 17:00-
21:00
Wednesday 12:00-
21:00
Thursday 12:00-
21:00
Friday 12:00-21:00



Made with menulist.menu

Saturday 12:00-
21:00
Sunday 12:00-16:00

The Buxted Inn Menu

