

The Sussex Produce Café

Thai Night

Thai Chang Beer Only £2.95!

Starter

Seared king scallops, mango and coriander salsa (gf) £8.95

Vegetable spring rolls, sweet chilli dip (v) £4.95

**Grilled honey and kaffir lime-glazed chicken wing, pickled ginger,
toasted sesame seeds, soy dip £5.95**

Thai fishcakes, cucumber and soy dip £5.95

Selection of mixed starters £6.25

(Thai fishcake, glazed chicken wing, vegetable spring roll, prawn cracker with dips)

Main Course

Pla thxd £15.95

(whole crispy fried sea bass, hot and sour chilli sauce, steamed Thai Jasmine rice)

Khao man gai £11.95

(Poached chicken in ginger, garlic and coriander, steamed Thai Jasmine rice)

Pad thai £10.95

(Fried rice noodles with spring onions, bean sprouts, chillies, eggs, palm sugar, tamarind water and roasted peanuts)

Loc lac £19.95

(Marinated 'Belted Galloway' rib-eye steak with lime and black pepper,
steamed Thai Jasmine rice, fresh mint and coriander salad)

Dessert

Mango sorbet, coconut tuile (v) £3.95

Steamed sweet banana, black bean and sticky rice pudding (v;gf) £5.95

Coconut pannacotta, tuile biscuit £5.25

Key:

v = vegetarian; gf = gluten free;

* Asterisk means we can amend the dish to do this option if requested.
Gratuities are at your discretion. A discretionary service charge of 10%
will be applied to parties of six people or more.

Thank you.

A little bit about us...

We believe our café should be a showcase for the products we sell in the shop. We source products from over 200 different suppliers with over 125 of them based in Sussex. Here are just a few that are on our daytime and evening menu at the moment...Please ask a member of our team for information regarding our daytime and evening menus.

Michael Courtney

Based in Midhurst, West Sussex, they source their pork from Storrington, their lambs from the South Downs and Beef from Sussex farmers.

Robin & Trish Golds

Rock House Nurseries grow old-fashioned varieties of raspberries solely for us all the way through the season.

Nutbourne Nursery

Gary, Jenny and their son almost single-handedly run their fantastic nursery just north of Storrington. They grow 20 different varieties of tomatoes that actually taste of tomatoes!

Weald Smokery (www.wealdsmokery.com)

The multi-award winning Weald Smokery and has more 'Gold Taste Awards' than you can shake a stick at. He smokes both hot and cold (i.e. directly over the fire and also using the smoke but not the heat). We have people come from far and wide to buy his salmon, trout and kippers.

Fish & Shellfish (www.brighton-fish-sales.co.uk)

All our fish and shellfish is provided by the fishermen down at Shoreham port. Sometimes this may mean a last minute change to the menu but the freshness and the sustainable way in which they fish we believe is worth it. We also sell their fish fresh in the shop and use it to make our fish pies and fish cakes available to take away.

Nutknowle Goats Cheese (www.nutknowlefarm.com)

Steve Bird has provided us with his goats cheese ever since we opened over six years ago. It's creamy and delicious and has converted hundreds of people who thought goats cheese was, well, goaty. We not only sell logs in the shop but we're also using it in our Beetroot Tart Tatin on our evening menu and in our squash and goats cheese cannelloni that we sell in the shop.

Secretts Farm (www.secretts.co.uk/whats-here/the-farm)

Based on the Sussex/Surrey border, Secretts Farm is one of the few remaining market garden farms in the country. This means they grow a wide range of fruit and vegetables rather than simply specialising in one crop that stretches as far as the eye can see. This time of year is known as the 'hungry gap' for british growers because lots of the winter crops have finished and the summer ones have not yet started. However Charles and his team of pickers are braving the weather to provide us with all our watercress, rocket and salad leaves as well as their beautiful parsnips.

Real Patisserie (www.realpatisserie.co.uk)

Local Brighton Bakery, Real Patisserie provide all our bread and pastries and we are proud to say that we are their only wholesale customer that get a delivery seven days a week as on a Sunday the bread is sent via taxi to make sure our customers get the best, fresh bread even on a day of rest!

Bookhams (www.bookhams.com)

From Rudgwick in West Sussex, Rob Bookham uses the milk from his Jersey cows to make some pretty special butter and cheese. His Sussex Charmer is a strong cheddar and won 'Best Modern British Cheese' in 2012. His butter has won a Gold Star in the Great Taste Awards every year since 2007 and his vegetarian, parmesan-style cheese has been recognised by Delia Smith in one of her many cook books.