

# The Sussex Produce Café

## Sunday Lunch Menu (sample)

Served 12.30pm-3pm

### Mains

#### Sussex Roast

*All roasts are served with a selection of seasonal vegetables, roast potatoes and roasting gravy*

- **Roast 'Belted Galloway'** sirloin of beef, Yorkshire pudding and horseradish £15.95

- Roast free-range loin of pork, apple sauce £14.95

- Homemade vegetarian nut roast with vegetarian gravy (v) £12.95

#### **'The Sussex Produce' Ploughman's**

Local honey and mustard home-roasted ham, 'Sussex brie', piece of local pork pie, 'Sussex Charmer' cheese, 'Webbs' pickled shallot, home-made fruit chutney and vine cherry tomatoes served with lightly toasted rustic bread from the Real Patisserie £12.95

#### **'Garlic Wood Farm' Beef Burger**

Local beef burger served in a brioche bun topped with local free-range bacon, smoked cheddar mayonnaise, burger relish and triple cooked chips (gf\*) £13.95

#### **Local 'Portobello' Mushroom, Tahini and Wild Rice Burger**

Served in a local toasted seeded bun with grilled spiced halloumi, avocado, burger relish and triple cooked chips (v) £12.95

#### **'The Sussex Produce' Classic Caesar Salad**

Baby gem lettuce drizzled in a Caesar dressing, topped with garlic & thyme roasted croutons, local style Parmesan and an organic free-range boiled hen's egg £10.95  
(Why not add free-range roasted chicken for a £2.00 supplement)

#### **Sophie's famous mezze**

Bean salad; Three bean, sweet bell pepper, **Beetroot 'super food'** salad beetroot hazelnut and thyme, Moroccan inspired cous cous salad, cous cous, chickpeas, courgette, butternut squash, toasted almond, chillies, coriander, Roasted vegetable salad; Puy lentils, carrot, red onion, parsnip, garlic, rosemary, balsamic vinegar, honey, wholegrain mustard, olive oil (v) £10.95

### Desserts

#### **'Sussex Produce' almond croissant bread and butter pudding**

Served with homemade vanilla custard (v) £4.95

Elderflower Buttermilk Panna Cotta

With fresh raspberry compote and a homemade vanilla tuile £5.95

Chocolate Brownie

Served with homemade vanilla ice cream and salted caramel (v) £6.95

Sussex Cheese Board

A Selection of Sussex Brie, Brighton blue & Sussex Charmer with homemade fruit chutney, quince jelly, celery served with cheese biscuits (gf\*) £8.95

Selection of Ice Creams or Sorbet

Choose from a selection of ice creams made from local double cream or sorbet (v; gf) £4.95

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.

Food allergies and intolerances: please speak to our staff about the ingredients in your meal when making your order. Thank you.