

The Sussex Produce Café

Valentine's Evening Menu



Appetisers

Marinated olives £2.95 (v:gf)

Local 'Mamoosh' pittas with homemade hummus £4.95 (v)

Pulled-pork 'bon bons' with quince and apple purée £5.50

To start

Pan-seared scallops with a rich beetroot purée and beetroot crisps £8.95

Crispy camembert with homemade piccalilli and frisée leaves £6.95

Local wild mushrooms on sourdough toast, fried free-range hen's egg and a micro herb salad (v:gf*) £7.95

Charcuterie platter: selection of cured local meats, marinated olives, sun-dried tomatoes and fresh warm bread (£5.95 for 1/£10 for 2)

Main course

Belted Galloway ribeye steak, triple cooked chips, oven-roasted cherry vine tomatoes and balsamic drizzled rocket. Served with a béarnaise sauce £19.95

Pan-roasted turbot fillet with clams, samphire and a white wine sauce £22.95

Poached lobster-tail risotto made with local sparkling wine and served with a lobster bisque, roasted red peppers and cherry-vine tomatoes £24.95

Baked aubergine served with a warm tomato salsa, chickpea fritters and goat's cheese topped with crispy onion £16.95

Dessert

Passion fruit parfait served with a poppy seed tuile and homemade vanilla ice cream £6.95

Chocolate dipping pot with fresh strawberries and shortbread £5.95

Strawberry and pistachio mousse-cake with red berry gelée £6.95

Heart-shaped, brie-style Neufchâtel cheese. Served with a locally made biscuit and red grapes £6.95

Why not have an after-dinner tea or coffee with complimentary sea salt chocolate truffles?

v=vegetarian; gf=gluten free; *Asterisk means we can amend the dish to do this option if requested.
Our full allergen sheet is also available on request.