

# The Sussex Produce Café

Mothering Sunday 31<sup>st</sup> March

2 courses £24.95 – 3 courses £29.95

## To Start

Local asparagus soup, rustic bread, crème fraiche (gf\*v)

Crispy local camembert, homemade piccalilli, pea cress (v)

Home-cured beetroot salmon gravlax, dill crème fraiche mousse, fjord bread crouton (gf\*)

Ham hock terrine, warm rustic bread, local mixed salad (gf\*)

## Main Course

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

**‘Belted Galloway’ roast sirloin of beef** from cattle grazed on the South Downs, horseradish sauce and Yorkshire pudding (gf\*)

Roast loin of pork from Bolney, apricot stuffing, crackling and apple sauce

Roasted leg of lamb **from Tupper’s Farm** in West Sussex, served with mint sauce (gf)

Fillet of sea trout, young spring vegetables, south coast clams, Jersey Royal potatoes and a herb velouté (gf)

Local spring vegetable risotto, asparagus, fresh peas, broad beans, vegetarian parmesan and pea cress (v)

## Dessert

Lemon verbena crème brûlée with fresh berries and home-made shortbread

Rich dark chocolate fondant with home-made ice cream

Passion fruit parfait with a poppy seed tuile and vanilla ice cream

Blueberry, gin and tonic cheesecake with a blueberry compote

A selection of Sussex cheese, home-made fruit chutney, celery and cheese biscuits (gf\*) £2 supplement

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.