

# The Sussex Produce Company

## Lunch Menu

Our food is cooked to order using fresh, locally sourced ingredients. Expect a reasonable delay in busy periods.

### **Starters or light lunch options**

**Soup of the day:** prepared and made using top quality vegetables from the shop. Always vegetarian and gluten free, served with butter and a choice of local bread (g.f. bread available) £4.95

**Chicken liver parfait** served with local red onion marmalade and toasted sour dough bread £5.95

**Italian meats anti-pasti platter** - fantastic selection of free range cured delights including; Coppa, Milano and Fennel salamis together with homemade hummus, olives and toasted local sour dough bread (Vegetarian option available) £6.95 or £10.95 to share

### **Mains**

**Warm local leek and camembert tart** served with a freshly prepared salad selection £8.95  
(Can be served as a salad mezze (without the tart) as a gluten free and vegan option £7.50)

**Braised local free range pork shoulder**, served with button onions, local cider gravy and local apple dumplings £12.95

**Bubble & squeak** served with home-cooked hand cut gammon and an organic free range egg from Rookery Farm in West Sussex. All served on a bed of tomato sauce £6.95 (g.f.)

**Grilled fillet of local Bream** caught off the Shoreham coast, served with roasted new potatoes, caramelised endive and a chive cream sauce £13.95

**Sussex Produce Ploughman's:** served with a selection of salad, artisan bread, butter and local hand-made chutney. Choose TWO from: • Saint Giles Cheese - Award winning semi soft cheese from the High Weald Dairy • Colston Bassett Stilton - Gold medal winning blue cheese • Sussex Charmer - Hard, strong cheddar from Rob Bookham • Home-cooked ham - Roasted with honey and mustard • Rare roast beef  
• Half a local pork pie (gf bread available) £9.95

**Penne pasta** with artichokes, sun blushed tomatoes and a gremolata of fresh chopped parsley, fresh Sicilian lemon zest and garlic (v) £8.95

### **Desserts**

**Mango tarte tatin** served with a local coconut ice cream from Chichester's Caroline's Dairy £5.95  
(this dessert is cooked to order and we invite you to order it with your main or allow 15 minutes to cook)

**Blackberry and local Bramley apple crumble** served with a proper vanilla custard £5.95

**Chocolate mousse** served with glazed Fairtrade bananas £5.95

**Cheese board** of local Sussex and French artisan cheeses, served with crackers from The Fine Cheese Company £6.95

Key v=vegetarian, gf=gluten free. Alternatives available where stated.

Gratuities are at your discretion. A discretionary service charge of 10% will be applied to parties of six people or more.

Thank you