



PROUD COUNTRY HOUSE
STANMER BRIGHTON

SUNDAY BAR MENU

HOT CUPBOARD

Quiche Lorraine £ 6
Cheese and Onion Quiche £ 6
Sausage Roll £ 5
Scotch Egg £ 4.50

STARTER

Red Gazpacho £5

Thai Beef Salad £8
Tofu option available

Figs and Parma Ham Salad £8
With Torn Mozzarella, Tomatoes and Mixed Rocket

Farmhouse Terrine with Toasted Bread £8

MAIN COURSE

Our roasts are served with goose fat roast potatoes, seasonal greens, roasted root vegetables, proper gravy and homemade Yorkshire Pudding.

Roast Joint of Sussex Beef with Homemade Horseradish Sauce
21 Day Aged Bullock Down Farm Beef from David Fenner, Beachy Head. £15

Roast Willow Lodge Farm Pork Loin
With Homemade Apple Sauce and Crackling £15
Our Pork is Free Range and Welfare Friendly from a Highly Regarded
East Sussex Farm.

Roast Hankham Organic Lamb with Garlic and Rosemary Lamb Sauce £15

Roast Root Vegetable Wellington with Wholegrain Mustard Sauce £10
For our Vegetarian Wellington we switch our Goose Fat Roast Potatoes for
Olive Oil Roasted.

BURGERS

8oz Beef Burger, Fries £12

Served in toasted Brioche with Sussex Cheddar, Lettuce and Tomato

Tomato-Halloumi and Portobello Mushroom Burger £10

Served with Basil Pesto

SIDES

Mixed Leaves Salad £4

Skinny Fries £4

DESSERTS

Double Chocolate Pot £6

Lemon Custard Tart £6

Banoffee Trifle £6

Selection of Ice Cream or Sorbet £5

Please note that Proud Country House have a mandatory service charge of 12.5% for tables above 6 guests. Before placing your order, please inform us if a person in your party has a food allergy. Our products may contain wheat, egg, dairy, soy, or fish allergens. In addition, our products may contain or be processed in facilities that use nuts.