



PROUD COUNTRY HOUSE  
STANMER BRIGHTON

## SUNDAY RESTAURANT MENU

### STARTER

Red Gazpacho

Thai Beef Salad  
*Tofu option available*

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

Farmhouse Terrine with Toasted Bread

### 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.

Roast Willow Lodge Farm Pork Loin  
With Homemade Apple Sauce and Crackling  
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

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

## SIDES

Mixed Leaves Salad £4

Skinny Fries £4

## DESSERT

Double Chocolate Pot

Lemon Custard Tart

Banoffee Trifle

Selection of Ice Cream or Sorbet

**2 courses for £21.95**

**3 courses for £25.95**

*We require a £10 per head deposit at the time of booking to secure your table. All food pre-orders need to be placed 3 weeks in advance.*

*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.*