



SOURCE

S T A N M E R
Made by Sussex

GRAZING MENU

BAR NIBBLES

Marinated Olives **£3** | Bread and Olive Oil **£3**

Pork Scratchings **£4**

Park Farm's Soup of the Day **£4.5**

Fried Newhaven Whitebait, Tartare Sauce **£5.5**

Downtown Charlie Brown BBQ Hoddern Pork Ribs **£6**

Pulled Park Hoddern Farm Pork and Celeriac Croquettes **£6**

MAINS

Moon Green Cured Meats, Park Garden Pickles **£9.5**

Chicory, Watercress and Brighton Blue Salad **£7**

Brussel Sprout Leaves, Bacon & Macs Farm Poached Egg Salad **£7**

Breast of Sussex Chicken, Roast Courgettes, Leeks & Tarragon Cream Sauce **£16**

Grilled South Coast Red Mullet, Spring Onion & Confit Tomatoes **£15**

Proud Source Burger **£12**

Filled with our Homemade Beef Patty Monterey Jack Cheese, Pickles, Beer Fried Onions, Crisp Lettuce, Diced Shallots, Sliced Tomato, Fresh Mayo, Brioche Bun Served with Fries

Proud Source Club Sandwich **£10**

Sliced Breast of Sussex Chicken, Smoked Bacon,
Avocado Mayo, Cheese, served with Fries

Sussex Green Lentils, Dumplings & Park Farm's Root Vegetable Stew **£12**

CHEESE

Weald Farm Cheese Selection from the Trolley **£8.5/£12**

DESSERTS **£6**

Sussex Pond Pudding, Lemon Sauce

Bakewell Tart, Clotted Cream

Devonshire Honey Cake, Honey Ice Cream

Stanmer Apple and Cinnamon Pie, Vanilla Crème

Chocolate Brownie, Salted Caramel Ice Cream

SIDES **£4**

Fries | Game Chips | Park Farm's Garden Salad | Rosti Potato

***These dishes are cooked to order and may take up to 40mins to be served. Graze is an informal dining experience and dishes will come in the order they become ready in the kitchen**

Prices include VAT. A 12.5% service charge is added to the tables of 6 or more guests.
If you have any dietary requirements please inform the person serving you.

DRINKS MENU

WHITE WINE

	Bottle	125ml	175ml	250ml	500ml
Spinnaker White Robertson, South Africa, 2015	24	5	6	7.95	16.95
Goleta Sauvignon Blanc Central Valley, Chile, 2016	30	5	7	8.95	19.95
Galassia Pinot Grigio Veneto, Italy, 2015	31	5	7.25	9.5	21
Sotherton Chardonnay South-Eastern Australia, 2015	33	6	7.95	9.95	23
Clarence River Sauvignon Blanc Marlborough, New Zealand, 2016	39	7	8.95	11.5	24

RED WINE

	Bottle	125ml	175ml	250ml	500ml
Spinnaker Red Robertson, South Africa, 2014/16	24	5	6	7.95	17
Goleta Merlot Central Valley, Chile, 2015	30	5	7	8.95	20
Valcheta Malbec Mendoza, Argentina, 2015/16	31	5	7.25	9.5	21
Montepulciano d'Abruzzo Moncaro, Italy, 2015	33	6	7.95	9.95	23
Lacrimus Rioja, Bodegas Sendero Royal Rioja, Spain, 2015	39	7	8.95	11.5	24

ROSE WINE

	Bottle	125ml	175ml	250ml	500ml
Montefresco Rosato Veneto, Italy	24	5	5.95	7.95	17
Pinot Grigio 'Sentito' Rosato, Veneto, Italy	30	6	7.5	9	18

PROSECCO & CHAMPAGNE

	Bottle	125ml
Scavi & Ray Spumante (Prosecco)	36	8
Heidsieck Monopole (Champagne)	59	10

COCKTAILS

Cosmopolitan Ketel One Citroen, Cointreau, Lime Juice and Cranberry Juice	9
Daiquiri Havana Club 3 Year Old, Lime Juice and Gomme Syrup	9
Cuban Mojito A Blend of Havana Club 3 Year and Havana Club Añejo Especial with the Goodness of Lime and Mint. Also try Strawberry, Cranberry and Passionfruit Mixes	9
Long Island Iced Tea Five White Spirits Shaken with Lime and Gracefully Floated on Cola	10
Classic Martini Dirty, Wet or Dry with Choice of Beefeater or Grey Goose	9
Margarita A Good Serving of Ocho Blanco, Cointreau and Lime Juice	9
Bloody Mary Smirnoff Red rolled in the Secret Bloody Mary Mix	9

BOTTLED BEER

Sol 330ml	4.5
Heineken 330ml	4.5
Heineken Non-Alcohol Beer 330ml	3.5
Moreti 330ml	4.5
Desperados Dos 330ml	4.5

DRAFT BEER

Amstel	2.2	4.5
Heineken	2.7	4.5
Strongbow	2.2	4.5
Juices and fizzy drinks available from		2.5
Please ask at the bar for our full drinks selection.		