

# Group Lunch Menu for August

## Starters

Today's homemade soup & fresh bread

Slow roasted tomatoes with garlic, basil & habenero chillies, served with poached egg on toasted herb bread

Devilled lambs kidneys with wild rocket on toasted sourdough

Stir fried peppered cuttlefish with a coriander & mint salad

Rare roast beef with baby gherkins, capers & mustard dressing

Marinated octopus with rosemary, garlic, thyme & marsh samphire

## Main Courses

Whole grilled fish of the day, plain or with a choice of butters, served with a garden salad & buttered new potatoes

*Choice of butters:*

- Scallop roe
- Garlic
- Lemon & parsley
- Marsh samphire
- Wild fennel flower

Ditchling Court Garden Farm leg of lamb steak with chillies & mint, tomato salad & watercress

Castle Farm 21 day hung beef:

Barbeque ribs *or* 8oz homemade burger

both served with straw chips, watercress & tomato

Deep fried, spiced Label Anglais chicken with tomato salsa & a wild rocket salad

Pan fried organic king oyster mushrooms with mustard blinis, watercress & soft herb cream sauce

Sussex Blue cheese, plum, walnut & watercress salad

## Puddings

Plum & almond tart with clotted cream

Strawberries & cream shortbread

Homemade ice cream of the day

Fairtrade organic chocolate brownie served warm with vanilla ice cream

Chilled creamy rice pudding with fresh raspberries

Cheese board with three of the best local handmade cheeses, served with chutney, walnut bread, savoury biscuits & celery

Due South sources the very best organic, free range & biodynamic ingredients from small, independent producers within Sussex.

We aim to source at least 80% of our food from within a 35 mile radius of Brighton beach.

This means that our menus are shaped by seasonal availability & they change every month to reflect what's growing in Sussex right now.