

SUSSEX HOUSE

KITCHEN AND BAR

All Day Menu



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In a hurry?

Just let us know and we can make sure you go from ordering to eating within 15 minutes.

SMALL PLATES

PORK SAUSAGE ROLL 6.75

With Ouse Valley piccalilli 592 kcal

CRISPY FRIED PRAWNS 8.75

With garlic aioli, chilli and lime 351 kcal

BURRATA (V) (GC) 8.75

With warmed cherry tomatoes, hot honey, balsamic glaze and rocket 303 kcal

BUTTERMILK CHICKEN TENDERS 9.00

With kimchi, cucumber, onion, shichimi sesame seasoning and your choice of dipping sauce:

Curry mayo 1100 kcal

Tangy tomato 1070 kcal

Mango, lime and habanero salsa 1060 kcal

HOT HONEY & WHOLEGRAIN MUSTARD CHIPOLATAS 7.95

Topped with toasted sesame seeds 643 kcal

BURGERS

All of our burgers are stacked with baby gem lettuce and plum tomato, and come with your choice of skin-on fries +333 kcal or salad +49 kcal | Upgrade your fries to sweet potato wedges +1.50 +333 kcal

COUNTRY BEEF BURGER 16.75

Beef patty, streaky bacon, Sussex Charmer cheese, hedgerow chutney and pickles 799 kcal
Double up your patty +385 kcal 4.00

SPICY CHICKEN BURGER 16.75

Buttermilk chicken tenders, curry mayo, mango lime habanero salsa, kimchi, coriander, spring onion and shichimi sesame seasoning 822 kcal

SPICED VEGETABLE BURGER (VG) 16.50

A chickpea and vegetable patty coated in spiced lentils, served with vegan mayo, Applewood Vegan® cheddar and Sussex beer-braised onions 837 kcal



For every *Spicy Chicken Burger* sold we'll donate 50p to 'The School Club Zambia', a UK charity that exists to support schools in Zambia and their pupils. To find out more visit www.schoolclubzambia.org

SANDWICHES

Add skin-on fries +333 kcal or salad +49 kcal for 4.50

FISH FINGER SANDWICH 10.00

Battered cod goujons, shallot tartare sauce, minted mushy peas and baby gem lettuce on white bread 749 kcal

STEAK SANDWICH 13.00

Bavette steak, Sussex beer-braised onions, garlic and herb mushrooms with mustard mayo and pickled shallots on toasted white bread 937 kcal

SIDES

SKIN-ON FRIES 333 kcal (VG) (GC) 4.50

SWEET POTATO WEDGES 333 kcal (VG) (GC) 6.00

SHARERS

BLOOMSBURY NACHOS (V) (GC) 11.00

House-fried nachos chips, grated cheese, cheese sauce, mango lime and habanero salsa, fresh tomato salsa, crushed avocado and sour cream topped with sliced jalapeño, coriander and chilli flakes 2301 kcal

CHEESE BOARD (V) 16.00

A sharing selection of Sussex Charmer, Blacksticks blue and brie with hedgerow chutney, oatcakes, celery and grapes 1012 kcal

The perfect pairing - goes brilliantly with something sparkling like a glass of Fitz sparkling English wine. Cheers!

SIDE SALAD 49 kcal (VG) (GC) 4.50

BEER-BATTERED ONION RINGS 456 kcal (V) 4.50

THE CLASSICS

FISH & CHIPS 16.95

Flaky white fish beer-battered with Sussex ale, skin-on fries and minted mushy peas served with shallot tartare sauce and curry sauce on the side 834 kcal

STEAK & ALE PIE 17.75

Diced beef cooked in dark ale with carrots and mushrooms in a shortcrust pastry case, served with mashed potato, Ouse Valley marmalade-glazed carrots, Sussex beer-braised onions and onion gravy 1147 kcal

HAM, FRIED EGG & BUBBLE 13.75

Thick-sliced ham, fried egg and bubble and squeak with Ouse Valley piccalilli 560 kcal

MUSTARD CHICKEN 17.00

Chicken supreme with bubble and squeak, garlic and herb mushrooms, Ouse Valley marmalade-glazed carrots and Sussex beer-braised onions with a mustard cream sauce 784 kcal

VIBRANT VEGGIE SALAD (VG) 12.00

Roasted butternut squash, Ouse Valley marmalade-glazed carrots, roasted peppers, lentils and mixed grains, served with mixed salad leaves in an agave and mustard dressing, topped with pomegranate and omega seeds 345 kcal

Add Herby chicken 363 kcal +3.00

Add Steak 335 kcal +5.00

Add Poached salmon 190 kcal +4.50

SAUSAGE & MASH 15.00

Three juicy Cumberland sausages and mashed potato with Sussex beer-braised onions and onion gravy, topped with crispy fried leeks 846 kcal

CURRY TASTING PLATTER 17.00

Chicken makhani, vegetable jalfrezi, vegetable samosa, vegetable pakora, basmati rice and a paratha, served with mango chutney, mint yogurt and a poppadom 816 kcal

MUSHROOM BOURGUIGNON PIE (V) 16.75

Mixed mushrooms, onions and carrots in a shortcrust pastry case, served with mashed potato, Ouse Valley marmalade-glazed carrots, Sussex beer-braised onions and onion gravy 1018 kcal

MUSHROOM & FETA FARM TOAST (V) 13.00

Garlic and herb mushrooms, feta and fresh cherry tomatoes on white or brown toast, topped with chilli oil and pickled shallots 345 kcal

Also available on gluten free toast 429 kcal (GC)

SUSSEX BRUNCH 16.25

Two Cumberland sausage, rashers of streaky bacon, black pudding, garlic and herb mushrooms, baked beans, hash brown and fried eggs 1174 kcal or scrambled eggs 1114 kcal, served with toast

GARDEN & GRAIN BRUNCH (V) 13.25

Two veggie sausages, crushed avocado, mixed grains, garlic and herb mushrooms, baked beans, a hash brown and fried eggs 754 kcal or scrambled eggs 668 kcal

Make it vegan and swap your eggs for scrambled tofu 622 kcal (VG)

DESSERTS

SIGNATURE 'BREAD' & BUTTER PUDDING (V) 7.00

Made in-house using layers of buttery, flaky pastry drenched in sweet custard and dotted with raisins and Ouse Valley marmalade. Served warm with salted caramel ice cream 882 kcal

STICKY TOFFEE PUDDING (V) 7.00

Rich and sticky date sponge from a local Sussex bakery, served with salted caramel ice cream 628 kcal

CHOCOLATE FUDGE CAKE (V) 7.00

Triple layer chocolate fudge cake served warm with vanilla ice cream and chocolate sauce 703 kcal

ICE CREAM (VG) (GC) 6.25

Three scoops of: Chocolate 82 kcal | Strawberry 93 kcal | Vanilla 133 kcal | Salted caramel 119 kcal

(V) = VEGETARIAN: these products do not contain any meat or fish. (VG) = VEGAN: these dishes are made from ingredients that do not contain any animal products. (GC) = GLUTEN CONSCIOUS: these dishes are made from ingredients which do not contain gluten, however we do not have dedicated preparation or cooking areas in our kitchens for vegetarian, vegan or gluten conscious food. Not all ingredients are shown in the dish descriptions. All dishes on this menu are subject to ingredient availability - where possible we have used the local ingredients listed in the menu, but substitutions may be used when necessary. We follow good hygiene practices in our kitchens, but due to the presence of allergenic ingredients in some products there is a small possibility that allergen traces may be found in any item. We advise you to speak to a member of staff if you have any food allergies or intolerances. For full details visit <https://tkmenus.com/sussexhouse>. +Our fish is a natural product and may contain small bones. Adults need around 2000 kcal a day. The calorie information for our menu is calculated from recipes, however, as all our dishes are prepared by hand, some variation may occur. Guidance permits a +/-20% variance on published calorie values. For the latest calorie information please visit our website. All prices are in Pounds Sterling. | 0325