

Made In Sussex Menu

PLEASE ADVISE US OF ANY ALLERGIES OR FOOD INTOLERANCES
IN THE NOTES WHEN BOOKING YOUR FOOD.

*Brought to you by Seven Sisters Spices, Caccia & Tails &
Cheese Please*

Brunch selection (morning screenings only)

*Yoghurt pot with stewed & spiced fruit compote and house granola £4.00

*Breakfast Focaccia: cheese, pancetta & sun blushed-tomatoes on a baked focaccia with a mayonaisse dip
£3.65

*Sweet Focaccia - Poached raisin & custard £3

From Midday until the evening

***Italian meze** (ideal for two sharing or one hungry person)
One Bolognese, cheddar & mozzarella-stuffed focaccia finger and one cheese tomato butter focaccia finger,
2 x mini quiches: mduja & fontal and gruyere & chive
Potato salad pot
Marinated olives
£8.50

***Southern Mediterranean meze** (ideal for 2 sharing or one hungry person)

Spanakopita, 2 x courgette & mint fritters with a Greek Salad,
tzatziki & beetroot hummus
Vegan and/or gluten free on request
£8.50

***Cream tea for one**

Two fresh doughnuts split, a pot of custard cream and Deerview
raspberry preserve
£6.50

***Sweet treats** (ideal for 2 sharing or one hungry person)

2 x mini pecan tarts
2 x blondie squares
4 x mini doughnuts with a salted caramel dip
£8.50

***Vegan & gluten free sweet treats** (ideal for 2 sharing or one
hungry person)

2 lemon & almond friande, 2 chocolate & raspberry brownies, 2
orange & almond biscotti
£8.50

***Sussex fine cheese board for 2**

A selection of three of Sussex's finest cheeses Brighton Blue,
Olde Sussex Cheddar and Sussex Camembert served with
locally produced crackers and chutney.
£12.50