



Frozen Ready Meals

Please see our freezers for our selection of frozen ready meals to take away and cook at home. All prepared on site with fresh ingredients, locally sourced where possible. If you cannot see one of our meals available, please ask a member of staff.

	Small - serves 1	Large - serves 2
Frozen Ready Meals		
Beef, Beer & Mushroom casserole	£5.15	£7.15
Beouf Bourguignon	£5.40	£7.40
Cauliflower cheese (V)	£4.40	£5.80
Chicken & Mushroom Lasagne	£4.85	£6.65
Chicken, Bacon, & Mushroom in a Tarragon & Lemon Cream Sauce	£5.60	£7.75
Chicken, Leek & Mushroom Pie	£5.60	£7.25
Chicken, Leek & Stilton Gratin	£5.60	£7.25
Chilli con carne	£5.00	£6.40
Cod Fillet in Parsley sauce	£5.35	£8.05
Coq au Vin	£5.10	£7.10
Cottage pie	£5.00	£6.80
Creamy Leek Croustade (V)	£5.10	£6.45
Fish pie	£6.00	£7.70
Haddock, Spinach & Prawn gratin	£5.70	£7.80
Italian Hunters Style chicken	£5.15	£7.25
Lamb & Apricot Casserole	£6.05	£8.45
Lamb lasagne	£5.15	£7.15
Lamb Moussaka	£5.15	£7.15
Macaroni cheese (V)	£4.10	£5.60
Pheasant with Chestnuts, Orange, Wine & Prunes (seasonal)	£6.55	£9.45
Plaice fillets with Mushroom stuffing in a cheese sauce	£7.65	£11.60
Pork fillet in a mustard cream sauce with apples	£4.85	£7.25
Pork loin with cider & apples & a crème fraîche sauce	£4.85	£7.25
Puy lentil, aubergine & red pepper Moussaka (V)	£5.10	£6.75
Salmon Fillet in a creamy Watercress sauce	£6.25	£8.95
Salmon, Prawn & Caper gratin	£6.35	£8.95
Shepherd's pie	£5.25	£7.05
Spicy Harrisa Lamb casserole	£6.85	£11.45
Spinach, Pine nut & Feta Cheese lasagne (V)	£5.10	£7.00
Venison, red wine & juniper casserole (seasonal)	£6.45	£8.05

Malaysian Curries

Mat Nor, Alexandra's husband is Malaysian and his curries are made from scratch using recipes he brought with him from Malaysia, resulting in a really authentic Malaysian meal.

Ayam Masak Merah – red chicken curry – medium hot	£5.00	£7.15
Beef Rendang – a dry, very highly spiced curry	£5.65	£8.30
Malaysian Beef Curry – medium hot	£5.65	£8.30
Malaysian Chicken Curry – medium hot	£5.00	£7.15
Malaysian Lamb Curry - medium hot	£6.85	£9.25
Prawn & Aubergine Curry – medium hot	£5.65	£8.30
Thai Green Chicken Curry – medium hot	£5.00	£7.15
Yellow Coconut Curry – mild	£5.00	£7.15

+ Our frozen ready meals can be made to order in different sizes if required. Please enquire for further details.

*

alex@alexandraskitchen.co.uk

Shop @ Durleighmarsh Tea Barn, GU31 5AX Tel: 01730 818286

Delivery can be arranged, please ask

See our website for other outlets near you



The cakes and lunches we serve are always changing so please look at the specials board or the cake display for what's on offer today.

The following favourites are always available:

*

Breakfast

Please see our Breakfast menu for further details

Two rashers of free range bacon in a white bap - **£4.10**

Michael Courtney sausage in a white bap - **£3.80**

....add a free range egg **80p**

*

Lunch

Served between 12.00 - 3.00pm

Homemade seasonal soups, with The Hungry Guest Bakery sour dough bread & South Downs butter - see the specials board - **£5.20**

Sandwiches made to order - see the specials board - from **£5.35**

*

Homemade Cakes & Scones

Flapjack - **£1.65**

Chocolate brownies - **£2.55**

Scones served with Sussex butter: (add Durleighmarsh strawberry jam - **70p**)

Plain - **£1.70** each / Fruit or cheese - **£1.85** each

Homemade meringues - **£2.20**

Any cake/meringue can be served with the following:

Meadow Cottage Ice-cream - strawberry, vanilla or chocolate - **£1.10** per scoop

Clotted cream - **£1.20** / Double cream - **£1.00**

Toasted teacake & South Downs butter - **£2.15**

Cream Tea

Pot of Sussex tea, two plain homemade scones, clotted cream & Durleighmarsh strawberry jam - **£5.95**/person

Savoury Tea

Pot of Sussex tea, two cheese homemade scones, South Downs butter, chutney & slice of oak smoked Ashdown Foresters cheddar cheese & Cornish Yarg - **£6.25**/person

Afternoon Tea (please pre-book)

Pot of tea for one with homemade little sandwiches, a selection of cakes and scone with cream & Durleighmarsh strawberry jam - **£14.25pp**

Kid's Meals

Macaroni cheese (with cucumber and tomato) - **£4.60**

Cheese on toast, cucumber & cherry tomatoes - **£4.20**

Picnic bag: ½ a cheese or ham sandwich, flapjack, crisps, apple or orange juice, fruit snack - **£5.35**

Please order and pay at the counter

Prices include VAT payable @ 20%

Menus & prices will change, this menu is current today

Wifi code: teabarn1

For allergen information please ask

Tea

All our teas are high quality loose leaf and are ethically traded

Sussex tea A bright liquoring tea with a strong aroma and brisk flavour. Specially blended to suit Sussex water - **£2.10**

Durleighmarsh Tea Unique to us. Our own secret recipe. Based on Darjeeling with a little Assam for body and a touch of Lapsang for a smoky note among others - **£2.10**

Darjeeling The champagne of teas with distinct floral notes and flower aroma - **£2.15**

Earl Grey This is a very famous historic loose leaf tea blend flavoured with Oil of Bergamot. This blend is the perfect mix of teas from Keemun, Assam and Darjeeling - **£2.15**

Indian Chai A blend of assam and spices. It can be served with hot milk if you wish - **£2.15**

Rooibos The national beverage of South Africa. It contains NO caffeine and only a small amount of tannic acid. Natural sweet flavours with a fruity note and rich ruby colour - **£2.15**

Herbal teas Peppermint leaf, chamomile flowers, lemon & ginger tisane, - **£2.20**

Green sencha A large leafed everyday Chinese tea - soft and mild with a sweet note. Do not over infuse, drink without milk - **£2.20**

Decaffeinated tea A large leaf Ceylon tea - **£2.25**

Coffee

A delicious blend of lightly roasted Brazilian, East African & Indian Coffee Beans - Fair Trade

Cappuccino	£2.50
Americano	£2.30 +milk £2.50
Latte	£2.50
Espresso	£1.80
Mocha	£2.80
Flat White	£2.50

Decaffeinated coffee - Hada del café's Nicaraguan strong roast (Caffeine removed using a water wash method) - **£2.50**

Hot Chocolate - Peros Fair Trade chocolate **£2.60/mug**

Kid's hot chocolate- in a tea cup with marshmallows - **£1.70**

Kid's babycino - warm frothy milk with cocoa on top - **£1.00**

Soft Drinks

Glass of locally produced apple juice - **£2.20**

Hill Farm bottled apple juices (seasonal flavours) - **£2.20**

Fair Trade orange juice - **£2.30**

Belvoir elderflower presse - **£2.30**

Belvoir Ginger Beer - **£2.30**

Belvoir Raspberry Lemonade - **£2.30**

Belvoir Cloudy Lemonade - **£2.30**

Various Sanpellegrino - **£2.30**

South Downs bottled mineral water still/sparkling - **£1.50**

Kid's apple/orange juice carton - **£0.95**

Alcoholic Drinks

White Wine

Ventus Chilean Sauvignon Blanc 12.5%
bottle - **£12.00**

Italian Pinot Grigio 12%
187 ml glass **£4.25**

Red Wine

Ventus Chilean Merlot 13%
bottle - **£12.00**

Cabernet Merlot 12.5%
187 ml glass - **£4.25**

Beer/Cider

Peroni Lager 330ml **£3.00**

Langhams Hip Hop 4% 500ml bottle **£3.85**

Langhams Sundowner 4.2% 500ml bottle **£3.85**

Westons Medium Sweet Cider 4.5% 500ml bottle **£3.85**



Durleighmarsh Farm has been owned by the Henslow family since 1955. Originally a traditional mixed farm with a dairy herd, the first strawberries were planted in 1979, the first asparagus in 1986 and the farm shop opened in 1990. The cafe here was opened in 2012 by Angela Henslow and in February 2015 Alexandra & Mat Nor took over the running of it. Alexandra & Mat Nor own and run Alexandra's Kitchen which is well known for event catering as well as producing and supplying a delicious range of frozen ready meals, quiches & curries to many local farm shops. The frozen meals are available to buy here in the cafe, some dishes on our hot lunch menu here are also sold as ready meals for you to enjoy at home or why not buy vouchers? They make a great present!

*

We like to source all our ingredients for the events, the ready meals and here in the cafe from sources as local as possible. The poultry & eggs are always free range, the lamb from the South Downs and the beef is from the National Trust estate at Woolbeding and from the South Downs. We try to be as seasonal as possible sourcing many of the vegetables from Debbie & Howard Smith who run an organic box scheme called Veg Out, based in Siddlesham. Alexandra also grows lots of herbs and edible flowers through the summer season for use here in the cafe, for decorating the food as well as on the tables

*

We support Fair Trade and believe all producers, including British farmers, should be paid a fair price. Solar power provides our hot water, we recycle all we can with the local authority, kitchen green waste, all coffee grounds & tealeaves are composted and rainwater is collected for the garden.

*

Our Ingredients & Drinks Suppliers

We make nearly everything we sell ourselves and source our ingredients from the below suppliers:

Apple juice – Hill Farm, Swanmore

Bread – The Hungry Guest, Petworth

Butter – Bookham & Harrison Farms, Rudgewick, Sussex
Cheese – The Cheeseman, Hove (Tony sources many locally made cheeses and distributes them around Sussex to cafes & restaurants)

Coffee – Williams Coffee Company

Soft Drinks & Hot Chocolate – Peros, Fair Trade

Fish – Johnsons, Portsmouth

Free range eggs – Hallgate Farm, Byworth

Fruit & Vegetables – Durleighmarsh Farm shop, Ellis, Veg Out

Free range bacon – Greenfield Pork

Ice-cream – Meadow Cottage, Headley Down
Ice Lollies - Lickalix

Meat & Poultry – Michael & Courtney Butchers, Midhurst
The poultry is always free range, the lamb from the South Downs, the beef is Scottish but is also often from the National Trust Estate at Woolbeding, game (when in season) is always sourced locally.

Pickles & Jams – Perfect Pickles, Petersfield

Tea – The Kent & Sussex Tea Co, Ashford, Kent

Water – South Downs water company, Emsworth