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*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 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 and kitchen green waste/coffee grounds/tealeaves are composted. Rainwater is collected for the garden.*

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## **Welcome to the Tea Barn at Durleighmarsh**

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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. Menus & prices will change, this menu is current today.

Please order and pay at the counter. Prices include VAT payable @ 20%.

For allergen information please ask our staff.

**Wifi code:** teabarn1

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### **OPENING TIMES**

**Tues-Sat** 10am-5pm

**Sun** 10am-4pm (Sept-May)

**Sun** 10am-5pm (June-Aug)

Closed Mondays

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### **CAFE \* READY MEALS \* EVENTS**

**For further details please contact:**

Alexandra's Kitchen

Durleighmarsh Farm, Rogate Road (A272)

Petersfield, Hants GU31 5AX

**Tel:** 01730 818286

**email:** alex@alexandraskitchen.co.uk

[www.alexandraskitchen.co.uk](http://www.alexandraskitchen.co.uk)

## Malaysian Curries

### Our Ingredients and 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 and Blue Bird Bakery, Bognor Regis
- 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** – Untold Coffee Company
- Soft Drinks & Hot Chocolate** – Peros, Fair Trade
- Fish** – Johnsons, Portsmouth
- Free range eggs** – Hallgate Farm, Byworth
- Fruit & Vegetables** – Durloughmarsh 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 local, mainly from the National Trust Estate at Woolbeding, the game (when in season) is always sourced locally)
- Tea** – The Kent & Sussex Tea Co, Ashford, Kent
- Water** – South Downs water company, Emsworth

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

<b>Frozen Ready Meals</b>	<b>Small serves 1</b>	<b>Large serves 2</b>
Ayam Masak Mereh – <i>red chicken curry – medium hot</i>	£5.40	£7.55
Beef Rendang – <i>a dry, very highly spiced curry</i>	£5.95	£8.70
Malaysian Beef Curry – <i>medium hot</i>	£5.95	£8.70
Malaysian Chicken Curry – <i>medium hot</i>	£5.40	£7.55
Malaysian Lamb Curry – <i>medium hot</i>	£6.85	£9.25
Thai Green Chicken Curry – <i>medium hot</i>	£5.40	£7.55
Yellow Coconut Curry – <i>mild</i>	£5.40	£7.55
Malaysian Vegetable Curry – <i>medium</i>	£5.45	£7.45
Butternut, Spinach & Cashew Nut Korma Curry – <i>mild</i>	£5.65	£7.50

If you cannot see one of our meals available, please ask a member of staff.

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

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Delivery can be arranged, please ask See our website for other outlets near you.

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## 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.

Frozen Ready Meals	Small serves 1	Large serves 2
Beef, beer & mushroom casserole	£5.35	£7.45
Boeuf bourguignon	£5.70	£7.70
Cauliflower cheese (V)	£4.70	£6.10
Chicken, bacon, mushroom in tarragon/lemon cream sauce	£5.90	£8.05
Chicken, leek & mushroom pie	£5.90	£7.55
Chicken, leek & stilton gratin	£5.90	£7.55
Chicken, pesto & sunblushed tomato lasagne	£5.70	£7.55
Chilli con carne	£5.30	£6.70
Cod fillet in parsley sauce	£5.65	£8.35
Coq au vin	£5.40	£7.40
Cottage pie	£5.30	£7.10
Creamy leek croustade (V)	£5.30	£6.75
Curried nut roast (V)	£6.65	£8.65
Fish pie	£6.30	£8.00
Haddock, spinach, prawn gratin	£6.00	£8.10
Game and porcini mushroom casserole (seasonal)	£6.35	£8.75
Italian hunters style chicken	£5.45	£7.55
Lamb harrisa casserole	£7.15	£11.75
Lamb lasagne	£5.45	£7.45
Lamb moussaka	£5.45	£7.45
Lamb tagine	£7.15	£11.75
Macaroni cheese (V)	£4.40	£5.90
Plaice fillets with mushroom stuffing in a cheese sauce	£7.95	£11.90
Pork fillet in a mustard cream sauce with apples	£5.15	£7.55
Pork loin with cider & apples & a crème fraîche sauce	£5.15	£7.55
Puy lentil, aubergine & red pepper moussaka (V)	£5.40	£7.05
Salmon fillet in a creamy watercress sauce	£6.55	£9.25
Salmon, prawn & caper gratin	£6.65	£9.25
Shepherd's pie	£5.55	£7.35
Spinach, pine nut & feta cheese lasagne (V)	£5.40	£7.30
Steak & kidney pie	£5.30	£7.05

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 **£4.20**

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

....add a free range egg **90p**

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### 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 **£5.55**

Sandwiches made to order – see the specials board – from **£5.65**

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### Homemade Cakes & Scones

Flapjack **£1.65**

Chocolate brownies **£2.65**

Scones served with Sussex butter:

(add Durleighmarsh strawberry jam **70p**)

Plain **£1.70** each / Fruit or cheese **£1.95** each

Homemade meringues **£2.20**

Any cake/meringue can be served with the strawberry, vanilla or chocolate ice-cream **£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 & strawberry jam **£6.15pp**

### Savoury Tea

Pot of Sussex tea, two homemade cheese scones, South Downs butter, chutney & a slice of oak smoked Ashdown Foresters cheddar cheese & organic Levin Down soft cheese **£6.25 pp**

### Afternoon Tea (please pre-book)

Pot of tea for one with homemade little sandwiches, a selection of cakes and scone with cream & strawberry jam **£14.45pp**

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### 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 **£5.45**

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## Soft Drinks

- Glass of locally produced apple juice **£2.20**  
 Hill Farm bottled apple juices (seasonal flavours) **£2.20**  
 Belvoir Elderflower Pressé **£2.30**  
 Belvoir Ginger Beer **£2.30**  
 Belvoir Raspberry Lemonade **£2.30**  
 Belvoir Cloudy Lemonade **£2.30**  
 Various San pellegrino **£2.30**  
 South Downs bottled mineral water still/sparkling **£1.50**  
 Kid's apple/orange juice carton **£0.95**  
 Homemade elderflower cordial (in the summer while stocks last !) **£2.10**

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## Alcoholic Drinks

### Italian Prosecco

Bottle **£16.00**

### White Wine

New Zealand Sauvignon Blanc 12.5%  
 bottle **£17.00**

Italian Pinot Grigio 12%

187 ml glass **£4.55**

English Priors Dean 10%

bottle **£13.00**

### Red Wine

Ventus Chilean Merlot 13%  
 bottle **£13.00**

Spanish Merlot 12.5%

187 ml glass **£4.55**

### Beer/Cider

Peroni Lager 330ml **£3.10**

Langhams Hip Hop 4%

500ml bottle **£4.00**

Langhams Sundowner 4.2%

500ml bottle **£4.00**

Westons Cider Medium Sweet 4.5%

500ml bottle **£4.00**

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## 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 **£2.30**

**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 smokey note among others **£2.30**

**Darjeeling** The champagne of teas with distinct floral notes and flower aroma **£2.35**

**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 **£2.35**

**Indian Chai** A blend of assam and spices. It can be served with hot milk if you wish **£2.35**

**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 **£2.35**

**Herbal teas** Peppermint leaf, chamomile flowers, lemon & ginger tisane **£2.40**

**Green sencha** A large leafed everyday Chinese tea - soft and mild with a sweet note. Do not over infuse, drink without milk **£2.40**

**Decaffeinated tea** A large leaf Ceylon tea **£2.45**

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## Coffee

**A blend of 40% Costa Rica, 40% Honduras, and 20% Kenya, responsibly sourced and roasted locally by Untold Coffee Company**

**Cappuccino** **£2.70**

**Americano** **£2.50 (+ milk £2.70)**

**Latte** **£2.70**

**Espresso** **£1.90**

**Mocha** **£3.00**

**Flat White** **£2.70**

**Decaffeinated coffee** **£2.70**

**Hot Chocolate** - Peros Fair Trade chocolate **£2.80/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**

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