## MORNING ! UNTIL 11:45

5 GRAIN GRANOLA [PLANT BASED] | house-made granola, poached pear, pb cream, fruits & a berry compote 8.9 ADD A CROISSANT WITH BUTTER & JAM 3.4

ORGANIC EGGS ON TOAST [v] | two poached or fried 'rookery farm' local organic eggs on 'brighton' toast 8.4 ADD ROASTED MUSH 3 / AVO 3 / BACON 3.4 / PARMESAN HASH BROWNS 4.9

 $\label{eq:BERLIN EGGS [v] | organic poached Sussex eggs served over garlic \& herb greek yoghurt, sautéed fresh greens \& warm spicy chilli butter with fresh herb toast and leaves 12.4$ 

AVOCADO TOAST [PLANT BASED] | fresh avo served on fresh focaccia toast with house made guac and shoots 11.4 ADD ORGANIC POACHED EGGS 3.2

## ON THE FRONT DESK

Croissants | Pain au choc | Carrot & orange cake [pb] | Rose & pistachio cake Brownies such as | Raspberry & dark choc | Rose & passionfruit | Salted toffee & popcorn

## BREAKFAST ROYALES

BACON, EGG & CHEESE ROYALE | smoked bacon, organic egg & melted cheese served in a warm brioche bun w either HP or ketchup 8.4

SAUSAGE & EGG ROYALE | with organic fried egg, fennel sausage patty, melted cheese & pesto in a warm brioche 9.7

AVOCADO & EGG ROYALE [v] | fresh avocado, organic fried egg, melted cheese & caramelised onions in a warm butter brioche bun. add hot sauce.. ask for a little honey sriracha 9.9

-- ADD CHEESY PARMESAN HASH BROWNS 4.9 --

PORK BENEDICT | house smoked pulled pork, two organic local 'rookery farm' eggs, apple cider hollandaise, potato rosti & veg chips 14.4 ADD AVOCADO 3

RR BRIOCHE FRENCH TOAST | caramelised brioche filled with vanilla custard served with creme fraiche 11.9

FULL ROASTER | two organic local eggs, sussex bacon, herb roasted mushroom, potato cake, sauteed greens, melted tomatoes on buttered 'brighton' toast 14.7

CRAB & AVOCADO BENEDICT | our bestseller, fresh crab, mayo, organic local eggs, fresh avo, dill hollandaise served on burnt butter brioche 14.9 ADD BACON 3.4

AVOCADO & CRAYFISH TARTINE | fresh avo & crayfish open sandwich on toasted rye w dill, fresh salad & dressing 14.9

BAKED EGGS [PLANT BASED OPTION] | choose organic eggs or chickpea fritters [pb], slow cooked tomato, onion stew, labneh (pb), herb toast alongside 12.4

LEMON RICOTTA TOAST | brioche french toast topped with whipped ricotta, rhubarb, caraway & honey 10.4

(v) - vegetarian GLUTEN FREE OPTIONS AVAILABLE

- croissant, jam & butter 3.4

- avocado 3.0

- sourdough toast w nutella 4.9 - toasted almonds & olives 4.9

-bacon 3.4



PLEASE NOTE - NOT ALL INGREDIENTS ARE LISTED.

YOU SHOULD ALWAYS ADVISE US OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING INTOLERANCES & ALLERGIES. WE ARE UNABLE TO GUARANTEE ANY FOOD OR DRINK IS TOTALLY

ALLERGEN-FREE. IF YOU HAVE A SERIOUS ALLERGY PLEASE SPEAK TO OUR MANAGER IN THE FIRST INSTANCE, BEFORE ORDERING.

WE ADD A DISCRETIONARY 12.5% SERVICE CHARGE, PLEASE ASK IF YOU WOULD LIKE IT REMOVED.