

# WEEKEND BRUNCH

## BRUNCH ALL-DAY

ADD CHEESY PARMESAN HASH BROWNS 4.9

SHAKSHUKA EGGS & TOAST [PLANT BASED OPTION]  
choose organic eggs or aubergine, deep tomato & onion  
stew, labneh [pb], herb toast alongside 13

FULL ROASTER | two organic local eggs, sussex bacon, herb  
roasted mushroom, potato rosti, sauteed greens,  
melted tomatoes on buttered 'brighton' toast 15.4

CRAB & AVOCADO BENEDICT | fresh crab, mayo, local  
organic Sussex eggs, fresh avo, dill hollandaise served on  
burnt butter brioche 16.4 ADD BACON 3.4

RR BRIOCHE FRENCH TOAST | caramelised brioche filled  
with vanilla custard served with creme fraiche 12.4

BERLIN EGGS [v] | organic poached Sussex eggs served over  
garlic and herb greek yoghurt, sautéed fresh greens & warm  
spicy chilli butter with fresh herb toast and leaves 13.4  
ADD FRESH AVOCADO 3

PORK BENEDICT | house smoked pulled pork, two organic  
local 'rookery farm' eggs, apple cider hollandaise, potato  
rosti & veg chips 14.9 ADD AVOCADO 3

AVOCADO TOAST [PLANT BASED] | fresh avo served on fresh  
focaccia toast with house made guac & alfalfa 12.4  
ADD ORGANIC POACHED EGGS 3.2

## FOR THE TABLE

BREAD & OIL [PLANT BASED]  
herb focaccia with EV olive oil  
4.5 / 7.0

GARLIC & DILL TOTS [v]  
tater tots toasted in garlic butter & fresh  
dill, served with whipped creme fraiche &  
curry ketchup 9.4

FRESH DIPS & CRUDITE [PLANT BASED]  
winter vegetable crudités, carrot hummus,  
avocado dip, cassava crackers  
12.9

## SALADS / SANDWICHES

WARM CHICKEN SALAD | winter leaves w roasted chicken, pickled pear, toasted walnut, caperberries & dressing 14.9

CHICKEN BANH MI SPINACH WRAP | whole wheat spinach wrap with chicken, sweet pickled carrot & daikon,  
yuzu koshu vinaigrette, fresh mint, leaves, sweet lime & chilli for dipping served with a cucumber caesar salad or skin-on frites 16.9

LOBSTER CLUB SANDWICH | fresh lobster, crayfish and crispy prawn toast served as a classic club with sambal aioli,  
bacon, tomato & leaves 22.9

HOT FISH WRAP | quick-fried local white fish, cabbage, yuzu koshu vinaigrette, aioli, sweet house pickle, whole wheat tortilla served  
with a cucumber caesar salad or skin-on frites 16.7

AVOCADO & CRAYFISH TARTINE | fresh avo & crayfish open sandwich on toasted rye w dill, fresh salad & dressing 15.9

## LARGE PLATES

ORGANIC CHEESEBURGER & FRIES | dry-aged beef, cheese melt, caramelised onion, house sauce & ketchup leather served in a  
parmesan bun w skin-on fries & aioli 19.4

CHILLI CRAB LINGUINE | fresh white & brown crab, chilli, garlic, shallot, lemon 18.9

TRUFFLE MUSHROOM ORECCHIETTE [PLANT BASED] | sauteed mushroom, cashews, white miso 14.4

STEAK FRITES | 6oz dry-aged organic steak with peppercorn sauce poured over & skin-on frites alongside 22.9

PAN GRILLED HAKE | fresh roasted hake served w layered potato cake, sriracha cream & fresh greens 24.7

FISH & CHIPS | fresh hake, deep fried w malt vinegar batter & served w skin-on frites, yuzu koshu tartare sauce,  
maldon & fresh lemon 19.9

KIMCHI MUSHROOM PIE (PLANT BASED) | house made chestnut & portobello mushroom pie, miso onion jus, roast potatoes &  
honey roasted carrots 18.9

PARMESAN CHICKEN SCHNITZEL | *our bestseller*, white-meat chicken, breaded & pan-fried, served with crisp salad,  
caesar dressed with skin-on frites w aioli & fresh lemon alongside 19.7

skin-on fries w housemade aioli 4.9  
fresh greens 4.5

green salad 3.9  
honey glazed carrots 4.5

DON'T FORGET OUR FAMOUS  
CHOCOLATE MOUSSE.. just 5.5



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.