

ALL-DAY



BRUNCH ALL-DAY -- ADD CHEESY PARMESAN HASH BROWNS 4.9 --

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 12.9

ORGANIC EGGS ON TOAST [v] | two poached or fried 'rookery farm' organic eggs on Brighton toast 8.9
ADD ROASTED MUSH 3.5 / AVO 3.5 / BACON 3.5

'MIKE'MUFFIN | thai sausage patty, gooey cheese, fried egg, hash brown & sambal aioli n a warm brioche bun 9.9

EGGS BENEDICT | house smoked pulled pork, organic local 'rookery farm' eggs, apple cider hollandaise, layered potato rosti & veg chips 14.9 ADD FRESH AVOCADO 3.5

REDROASTER FRITTERS [PLANT BASED] | | sweetcorn & courgette fritters, sumac garlic yoghurt, dukkah spiced seeds, tomato chilli jam, herb salad 12.4
ADD 2 ORGANIC POACHED EGGS 4

CRAB & AVOCADO BENEDICT | fresh crab, mayo, local organic eggs, avocado, dill hollandaise, burnt butter brioche 15.4

SHAKSHUKA EGGS & TOAST [PLANT BASED OPTION] | choose organic eggs or chickpea tofu, slow cooked tomato, onion & pepper stew, labneh (pb), herb toast alongside 12.9

AVOCADO TOAST [PLANT BASED] | fresh avo served on focaccia toast with house made avo mousse & shoots 11.9
ADD AN ORGANIC POACHED EGG 2

FULL ROASTER | 2x organic local eggs, sussex bacon, herb roasted mushroom, potato rosti, sautéed greens, melted tomatoes, toast 14.9

SALT CARAMEL PANCAKES [PLANT BASED OPTION] | pancakes with salted caramel sauce, hazelnuts, cream, blueberries 10.9
ADD BACON 2.7 / ORGANIC FRIED EGG 1.5

FOR THE TABLE

Skin-on frites w aioli 4.9 | Bread & dips [PLANT BASED] 4.7 | Parmesan hash browns 4.9 | cucumber caesar salad 4.4
Portugese custard tarts | Almond & pistachio cake | Brownies.. all on the front desk

SALADS & SANDWICHES

CHICKEN BANH MI SPINACH WRAP | whole wheat spinach wrap with chicken, sweet pickled carrot & daikon, yuzu kosho vinaigrette, fresh mint, leaves, sweet lime & chilli for dipping 9.9
add cucumber caesar salad alongside 4.4 or skin on frites 4.9

HOT FISH WRAP | quick-fried local white fish, cabbage, yuzu kosho vinaigrette, aioli, sweet house pickle, whole wheat tortilla 10.9
add cucumber caesar salad alongside 4.4 or skin on frites 4.9

FIG & BURRATA BRUSCHETTA [v] | fresh figs & burrata served on focaccia with a little hot honey, fresh salad w vinaigrette 14.7

WARM CHICKEN SALAD | pan fried white-meat chicken, pickled pear, toasted walnut, caper berries, dressing 14.4

COURGETTE FRITTER SALAD [PLANT BASED] | housemade sweetcorn & courgette fritters, seasonal leaves, pesto marinated lentils & chickpeas, cucumber, spiced seeds, tahini dressing 12.7

PASTA

TRUFFLE MUSHROOM LINGUINE [PLANT BASED] | sauteed mushroom, cashews, white miso 13.4

ITALIAN SAUSAGE RIGATONI | fennel herb sausage, tuscan kale, caramelised onion, parmesan, toasted hazelnuts 14.9

ORGANIC CHEESEBURGER | crispy smoked bacon, cheese melt, 1/3lb fresh sussex organic beef, onion, house sauce served in a toasted brioche bun w skin-on fries 18.9

PARMESAN CHICKEN SCHNITZEL | white-meat chicken, breaded & crisp fried w fresh cabbage & onion slaw dressed in a light miso mustard vinaigrette, skin-on frites, fresh lemon & tonkotsu sauce 18.9

ROASTED SQUASH KHMER CURRY [PLANT BASED] | lightly spiced fragrant broth w kombucha squash, crispy lazer potato, lentils, garlic yoghurt, steamed jasmine rice, fresh herbs 17.6

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% RESTAURANT CHARGE, PLEASE ASK IF YOU WOULD LIKE IT REMOVED.