

MORNING!

BREAKFAST SANDWICHES -- ADD CHEESY PARMESAN HASH BROWNS 4.9 --

MUSHROOM ROYALE [PLANT BASED] | roasted mushrooms, sauteed greens & chickpea fritter w aioli served in a toasted vegan brioche bun 8.9

BACON, EGG & CHEESE ROYALE | smoked bacon, folded eggs & melted cheese served in a warm brioche bun w either HP or ketchup 8.9

'MIKE'MUFFIN | thai sausage patty, gooey cheese, fried egg, house pickles & sambal aioli in warm toasted muffin 9.9

ON THE FRONT DESK

Croissants | Pain au choc | Portugese custard tarts | Almond & pistachio cake | Apple & cinnamon cake [pb]
Brownies such as | Raspberry & dark choc | Rose & passionfruit | Salted toffee & popcorn

BREAKFAST

YOGHURT & 5 GRAIN GRANOLA POT [PLANT BASED OPTION] | house granola, poached pear, coco yoghurt, fruits, berry compote 8.4

ADD A CROISSANT WITH BUTTER & JAM 4

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

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

AVOCADO TOAST [PLANT BASED] | fresh avo served on focaccia toast with house made avo mousse & shoots 11.9

ADD 2 ORGANIC POACHED EGGS 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

ORGANIC CHILLI EGGS | crispy fried rookery farm eggs, sourdough, fermented chilli sauce, crumbled thai sausage, fresh herbs 13.4

SALT CARAMEL PANCAKES [PLANT BASED OPTION] | pancakes with salt caramel sauce, hazelnuts, cream, blueberries 12.4

ADD BACON 3.5 / ORGANIC FRIED EGG 2

SUPERBOCK PANCAKES | fried egg, bacon, avocado, maple syrup, pancakes 13.4

MAPLE BACON PANCAKES | maple butter, smoked bacon, pancakes, fruit & syrup 11.4

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

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

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

- croissant, jam & butter 4

- sourdough toast w nutella 4.9

- smashed avo, sea salt & lemon 3.5

- skin-on frites w aioli 4.9

- smoked sussex bacon 3.5

- parmesan hash browns 4.9

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.