

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 'flour pot' toast 7.9
ADD ROASTED MUSH 2.5 / AVO 3 / BACON 3.4

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 11.7

AVOCADO TOAST [PLANT BASED] | fresh avo served on 'flour pot' focaccia toast with house made guac and shoots 10.4
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 folded eggs & melted cheese served in a warm brioche bun w either HP or ketchup 7.9

SAUSAGE FLORENTINE ROYALE | housemade fennel sausage patty, melted mozzarella, organic fried egg in a warm butter brioche bun w wild garlic pesto 9.7

AVOCADO & EGG ROYALE [v] | folded organic eggs with fresh avocado, 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 --

ORGANIC CHILLI LAMB FRY UP | two crisp fried organic eggs with sumac & pulled slow-roasted organic Sussex lamb, served on Brighton 'flour pot' toast with merguez spices, greek yoghurt, pomegranate & chilli 13.4

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

SUPERBOCK PANCAKES | fried organic local egg, maple bacon, fresh avo, maple syrup, pancakes 12.9

MAPLE BACON PANCAKES | maple butter, smoked bacon, pancakes, fruit & syrup 9.9

FULL ROASTER | two organic local eggs, sussex bacon, herb roasted mushroom, potato cake, sauteed greens, melted tomatoes on buttered 'flour pot' toast 13.9

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

BAKED EGGS [PLANT BASED OPTION] | choose organic eggs or aubergine, slow cooked tomato, onion & pepper stew, labneh (pb), herb toast alongside 11.9

FIG & BURRATA BRUSCHETTA [v] | fresh figs & burrata served on 'flour pot' focaccia with crisp salad & vinaigrette 12.4

WAFFLE CHURROS FRIES [PLANT BASED] | waffle fries dusted with sugar served with sticky toffee sauce for dipping 7.4

- croissant, jam & butter 3.4
- sourdough toast w nutella 4.9
- streaky bacon 3.4

- smashed avo, sea salt & lemon 3.0
- toasted almonds & olives 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% SERVICE CHARGE, PLEASE ASK IF YOU WOULD LIKE IT REMOVED.