

# WEEKEND BRUNCH

## BRUNCH ALL-DAY

ADD CHEESY PARMESAN HASH BROWNS 4.9

5 GRAIN GRANOLA [PLANT BASED] | house-made granola, poached pear, pb cream, fruits & a berry compote 8.9

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 11.7

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

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

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

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

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

SALT CARAMEL PANCAKES [PLANT BASED] | pancakes with salted caramel sauce, walnuts, cream, blueberries 10.9 ADD BACON 3.4

## FOR THE TABLE

BREAD & OIL [PLANT BASED]  
herb focaccia with kalamata 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 8.9

FRESH GUACAMOLE & CRUDITES  
[PLANT BASED]  
fresh avo dip, tahini dip, winter vegetable  
crudités, cassava crackers 11.9

## PASTA / SALADS

PAPPARDELLE RAGU | slow braised organic beef shin, tomatoes, fennel, pappardelle 13.9

CHILLI CRAB LINGUINE | fresh white & brown crab, chilli, white wine, lemon 14.4

WATERCRESS LINGUINE [PLANT BASED] | watercress cream, miso almond parm, rigatoni 11.9

WARM CHICKEN SALAD | leaves w roasted chicken, pickled pear, toasted walnut, caperberries & tahini ponzu dressing 13.7

REDROASTER CAESAR [PLANT BASED] | light salad, caesar dressed w shitake bacon, gochujang, toasted crumbs, walnut parm & a little white kimchi on the side 12.4 ADD ROASTED CHICKEN 4.5

## LARGE PLATES

BEEF RAGU PIE | pure winter comfort, Italian style ragu pie w slow braised organic beef from Goodwood Farm topped w parmesan mash & a crisp salad served alongside 18.4

FRESH FIGS & BURRATA [v] | fresh figs & burrata served on 'flour pot' focaccia with fresh salad & vinaigrette 12.4

FISH & CHIPS | fresh hake, lightly fried w malt vinegar batter & served w skin-on frites, dill tartare sauce & curry ketchup, maldon & fresh lemon 17.9

STEAK FRITES | pan roasted local organic minute steak w skin-on frites, peppercorn sauce 21.9

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 16.9

ORGANIC CHEESEBURGER | 1/3lb fresh sussex organic beef, crispy smoked bacon, cheese melt, onion, house sauce served in a truffle parmesan bun w skin-on fries & aioli 17.4

## SIDES

toasted almonds & olives 4.9

streaky bacon 3.4

skin-on fries w housemade aioli 4.2

avocado, lemon, salt 3.0

green salad 3.9

## PLEASE ASK FOR OUR DESSERT MENU

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.

