

# WEEKEND BRUNCH

## BRUNCH ALL-DAY

ADD CHEESY PARMESAN HASH BROWNS 4.9

FULL ROASTER | two organic local eggs, sussex bacon, herb roasted mushroom, potato rosti, sauteed greens, melted tomatoes on buttered 'flour pot' toast 14.7

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

RR BRIOCHE FRENCH TOAST | caramelised brioche filled with vanilla custard served with creme fraiche 11.9

BAKED EGGS [PLANT BASED OPTION] | choose organic eggs or aubergine, deep tomato & onion stew, labneh [pb], herb toast alongside 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 12.4  
ADD FRESH AVOCADO 3

PORK BENEDICT | house smoked pulled pork, two organic local 'rookery farm' eggs, apple cider hollandaise, potato rosti & veg chips 14.4 ADD AVOCADO 3

AVOCADO TOAST [PLANT BASED] | fresh avo served on fresh focaccia toast with house made guac & shoots 10.9  
ADD ORGANIC POACHED EGGS 3.2

## FOR THE TABLE

GARLIC & DILL TOTS [v]  
tater tots toasted in garlic butter & fresh dill, served with whipped creme fraiche & ketchup dip 8.9

FRESH DIPS & CRUDITE [PLANT BASED]  
winter vegetable crudités, carrot hummus, avocado dip, cassava crackers 11.9

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

## SALADS / SANDWICHES

WARM CHICKEN SALAD | leaves w roasted chicken, pickled pear, toasted walnut, caperberries & winter dressing 13.9

REDROASTER CAESAR [PLANT BASED] | light salad, caesar dressed w shitake bacon, gochuchang, toasted crumbs, walnut parm & white kimchi 12.4

FRESH FIGS & BURRATA [v] | fresh figs & burrata served on 'flour pot' focaccia with fresh salad & vinaigrette 12.9

FRIED HAKE BUN | deep fried fresh hake 'filet' in a toasted brioche with house tartare, shredded iceberg, plastic cheese, sweet & sour pickle, a slight burn of sriracha, skin-on fries 17.9

PULLED PORK PANNINI | grilled cheese (mozzarella, mature cheddar, monterey jack) on sourdough with slow roasted pulled pork, apple cider hollandaise, fresh salad & dressing 12.9

ORGANIC WILD-RANGE CHEESEBURGER | wild-range beef from Knepp Estate, cheese melt, onion, house sauce served in a truffle parmesan bun w skin-on fries 18.4

## LARGE PLATES

ORGANIC STEAK FRITES | 6oz dry-aged organic rump steak (old english longhorn) from Knepp Estate with peppercorn sauce poured over & skin-on frites alongside 19.9

CHILLI CRAB LINGUINE | fresh white & brown crab, chilli, garlic, shallot, lemon 16.4

WATERCRESS RIGATONI [PLANT BASED] | watercress cream, almond parm, rigatoni 12.4

PAN GRILLED HAKE | fresh roasted hake served w layered potato cake, roasted leeks & sriracha cream 23.4

FISH & CHIPS | fresh hake, deep fried w malt vinegar batter & served w skin-on frites, yuzu koshu tartare sauce, maldon & fresh lemon 18.9

KIMCHI MUSHROOM PASTRY [PLANT BASED] | house made chestnut & portobello mushroom pie, miso onion jus, colcannon & roasted carrots 18.9

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 17.9

## SIDES

fresh herb bread & EV oil 4.5 / 7.0  
toasted almonds & olives 4.9  
skin-on fries w housemade aioli 4.2  
green salad 3.9  
bacon 3.4  
avocado 3

DON'T FORGET OUR FAMOUS  
CHOCOLATE MOUSSE.. just 3.9



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.