

MORNING ! UNTIL 11:45

5 GRAIN GRANOLA [PLANT BASED] house-made granola, poached pear, pb cream, fruits & a berry compote ADD A CROISSANT WITH BUTTER & JAM 3.4	8.9
ORGANIC EGGS ON TOAST [v] two poached or fried 'rookery farm' local organic eggs on 'flour pot' toast ADD ROASTED MUSH 2.5 / AVO 3 / BACON 3.4	7.9
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
AVOCADO TOAST [PLANT BASED] fresh avo served on 'flour pot' focaccia toast with house made guac and shoots ADD ORGANIC POACHED EGGS 3.2	10.4

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 ADD BACON 2.7 / ORGANIC FRIED EGG 1.5	10.9
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 ADD BACON 3.4	14.9
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



CELEBRATE WITH US

PLEASE NOTE - NOT ALL INGREDIENTS ARE LISTED.

YOU SHOULD ALWAYS ADVISE US OF ANY SPECIAL DIETARY REQUIREMENTS, INCLUDING INTOLERANCES & ALLERGIES. WHILE WE DO OUR BEST TO REDUCE THE RISK OF CROSS-CONTAMINATION IN OUR KITCHEN, WE CANNOT GUARANTEE THAT ANY OF OUR DISHES ARE FREE FROM ALLERGENS & THEREFORE CANNOT ACCEPT ANY LIABILITY IN THIS RESPECT. IF YOU HAVE A LIFE THREATENING ALLERGY PLEASE SPEAK TO OUR MANAGER IN THE FIRST INSTANCE. WE ADD A DISCRETIONARY 10% SERVICE CHARGE, PLEASE ASK IF YOU WOULD LIKE IT REMOVED.