

WEEKEND BRUNCH



BRIGHTON
SINCE
2000

BRUNCH ALL-DAY -- ADD CHEESY PARMESAN HASH BROWNS 4.9 --

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 11.9

ORGANIC EGGS ON TOAST [v] | two poached or fried 'rookery farm' organic eggs on 'flour pot' toast 8.4
ADD ROASTED MUSH 2.5 / AVO 3 / BACON 2.7

SAUSAGE FLORENTINE BUN | housemade fennel sausage patty, gooey mozzarella, fried egg & wild garlic pesto in a warm brioche bun 9.9

EGGS BENEDICT | house smoked pulled pork, organic local 'rookery farm' eggs, hollandaise, potato rosti, hazelnut sauce & artichoke chips 14.4
ADD AVOCADO, SALT, LEMON 3

CRAB & AVOCADO BENEDICT | *OUR ALL-TIME BESTSELLER*
fresh crab, mayo, organic eggs, avocado, dill hollandaise, burnt butter brioche 14.9

SHAKSHUKA EGGS & TOAST [PLANT BASED OPTION] | choose organic eggs or aubergine, slow cooked tomato, onion & pepper stew, labneh (pb), herb toast alongside 12.4

AVOCADO TOAST [PLANT BASED] | fresh avo on 'flour pot' focaccia w house made guac and shoots 11.4
ADD 2X ORGANIC POACHED EGGS 3.2

FULL ROASTER | 2x organic local eggs, sussex bacon, herb mushroom, layered potato rosti, sautéed greens, melted tomatoes, toast 14.4

SALT CARAMEL PANCAKES [PLANT BASED OPTION] | pancakes with salted caramel sauce, hazelnuts, cream, blueberries 11.9
ADD BACON 3 / ORGANIC FRIED EGG 1.6

FOR THE TABLE

Skin-on frites w aioli 4.4 | Bread & dips [PLANT BASED] 4.7 | Parmesan hash browns 4.9 | cucumber caesar salad 4 [PLANT BASED]
Portugese custard tarts | House-made cakes | Brownies.. all on the front desk

ORGANIC CHEESEBURGER | crispy smoked bacon, cheese melt, 1/3lb wild-range local organic beef from Knepp Estatae, onion, house sauce served in a toasted brioche bun w skin-on fries 17.4

STEAK FRITES | pan roasted local organic minute steak from Knepp Estate (outside Brighton) served with skin-on frites & peppercorn sauce 19.9

PARMESAN CHICKEN SCHNITZEL | *lunchtime bestseller* white-meat chicken, breaded & pan-fried, served with crisp salad, caesar dressed with skin-on frites w aioli & fresh lemon alongside 16.9

PASTA

WILD GARLIC RIGATONI [PLANT BASED] | local wild garlic, miso almond parm, rigatoni 11.9

KING PRAWN LASAGNE | layered with prawn ragu & cream, finished with a little chilli oil, dressed salad 18.9 ALL-NEW

CHILLI CRAB LINGUINI | fresh brown & white crab, fresh lemon, parsley, roe, sorrel 15.9

SALADS & SANDWICHES

CHICKEN BANH MI SPINACH WRAP | whole wheat spinach wrap with chicken, sweet pickled carrot & daikon, yuzu koshu vinaigrette, fresh mint, leaves, sweet lime & chilli for dipping 9.9 ALL-NEW
add cucumber caesar salad alongside 4

HOT FISH WRAP | quick-fried white fish, cabbage, yuzu koshu vinaigrette, aioli, sweet house pickle, whole wheat beetroot tortilla served with a cucumber caesar salad or skin-on frites 14.9 ALL-NEW

AVOCADO & CRAYFISH TARTINE | fresh avo & crayfish open sandwich on toasted rye w dill & a cucumber caesar salad alongside 14.7

WARM CHICKEN SALAD | pan fried white-meat chicken, pickled pear, toasted walnut, caper berries, wild garlic pesto 13.4

PEAR & AVOCADO SALAD [PLANT BASED] - fresh avocado, poached pear, hazelnut, lentils, candied beetroot, ponzu tahini dressing, leaves. . . 12.7

please note - **not all ingredients are listed.** you should always advise us of any special 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.