MORNING!

BREAKFAST SANDWICHES -- ADD CHEESY PARMESAN HASH BROWNS 4.9 --

MUSHROOM ROYALE [PLANT BASED] | roasted mushrooms, sauteed greens & melted vegan cheese w aioli served in a toasted vegan brioche bun 8.9

BACON, EGG & CHEESE ROYALE | smoked bacon, folded eggs & melted cheese served in a warm brioche bun w either HP or ketchup 7.6

SAUSAGE FLORENTINE BUN | housemade fennel sausage patty, gooey mozzarella, fried egg & wild garlic pesto in a warm brioche bun 8.9

ORGANIC CHEESEBURGER | crispy smoked bacon, cheese melt, 1/3lb fresh local beef, onion, house pickles, sauce, toasted brioche bun 13.2 [ADD AN ORGANIC FRIED EGG 1.5]

ON THE FRONT DESK

Croissants | Pain au choc | Portugese custard tarts | Almond & pistachio cake | Apple & cinnamon cake [pb] Brownies such as | Raspberry & dark choc | Rose & passionfruit | Salted toffee & popcorn

FEATURED DRINKS

cucumber, sparkling water

Freshly squashed oj | less bits Fresh passionfruit fizz | fresh passionfruit, oj , sparkling water, squashed lime, syrup Elderflower & cucumber soda | elderflower, fresh lime, mint,

Iced turbo | signature iced coffee w double shot espresso, cold brew, hazelnut & chocolate milk Taro violet iced bubble tea | violet & strawberry syrup, strawberry lemonade tea, taro coconut milk, boba [PLANT BASED]

BREAKFAST

5 GRAIN GRANOLA [PLANT BASED] | house granola, poached pear, coco cream, fruits, berry compote 7.9 ADD A CROISSANT WITH BUTTER & JAM 3.4

ORGANIC EGGS ON TOAST [v] | two poached or fried 'rookery farm' organic eggs on 'flour pot' toast 7.6 ADD ROASTED MUSH 2.5 / AVO 3 / BACON 2.7

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 9.9 ADD AN ORGANIC POACHED EGG 1.5

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

SALT CARAMEL PANCAKES [PLANT BASED OPTION] | pancakes with salt caramel sauce, hazelnuts, cream, blueberries 10.9 add bacon 2.7 / ORGANIC FRIED EGG 1.5

SUPERBOCK PANCAKES | fried egg, bacon, avocado, maple syrup, pancakes 12.9

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

FULL ROASTER | 2x organic local eggs, sussex bacon, herb roasted mushroom, potato rosti, sautéed greens, melted tomatoes, toast 13.4

CRAB & AVOCADO BENEDICT | fresh crab, mayo, local organic eggs, avocado, dill hollandaise, burnt butter brioche 14.4

EGGS BENEDICT | house smoked pulled pork, organic local 'rookery farm' eggs, hollandaise, potato rosti & veg chips 13.9 ADD AVOCADO, SALT, LEMON 3.5

FIG & BURRATA BRUSCHETTA [v] | figs & burrata served on focaccia with fresh salad 12.4

- croissant, jam & butter 3.4
- sourdough toast w nutella 4.9
- smashed avo, sea salt & lemon 3.5

- skin-on frites w aioli 4.2
- smoked sussex bacon 2.7
- parmesan hash browns 4.9

ALL-DAY

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

ORGANIC EGGS ON TOAST [v] | two poached or fried 'rookery farm' organic eggs on 'flour pot' toast 7.6 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 8.9

EGGS BENEDICT | house smoked pulled pork. organic local 'rookery farm' eggs, hollandaise, potato rosti, hazelnut sauce & artichoke chips 13.9
ADD AVOCADO, SALT, LEMON 3.5

AVOCADO TOAST [PLANT BASED] | fresh avo on 'flour pot' focaccia w house made guac and shoots 9.9

ADD AN ORGANIC POACHED EGG 1.5

FULL ROASTER | 2x organic local eggs, sussex bacon, herb mushroom, potato rosti, sautéed greens, melted tomatoes, toast 13.4

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

FOR THE TABLE

Skin-on frites w aioli 4.2 | Bread & dips [PLANT BASED] 4.7 | Parmesan hash browns 4.9 | Herb leaf salad 3.2 Portugese custard tarts | Almond & pistachio cake | Brownies.. all on the front desk

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

FIG & BURRATA BRUSCHETTA [v] | fresh figs & burrata served on focaccia with a little hot honey, fresh salad w vinaigrette 12.4

WARM CHICKEN SALAD | pan fried white-meat chicken, pickled pear, toasted walnut, caper berries, wild garlic pesto 12.9

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

LITTLE GEM SALAD [PLANT BASED] | local leaves, pb caeser, spicy gochuchang, shitake bacon, sourdough crumb, kimchi 12.4

PASTA

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

TRUFFLE MUSHROOM LINGUINI [v] | parmesan mushroom cream, soft burrata cheese, shaved truffle, crumb 15.4

CHILLI CRAB LINGUINI | fresh brown & white crab, fresh lemon, parsley, roe, sorrel 13.9

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

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

HAKE ROSTI | fresh grilled hake, potato rosti, organic poached egg, watercress cream 16.9

DESSERTS

CHOCOLATE DELICE | creme patissiere, hazelnut, vanilla ice cream 6.9

CHEESECAKE | baked vanilla cheesecake w fresh kumquat citrus sauce 7.9

RR COFFEE PARADISO | 'botanical punk' espresso, RR coffee liqueur, mascarpone, sponge 7.4