

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 [ADD AN ORGANIC FRIED EGG 1.5]	12.2

ON THE FRONT DESK

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

FEATURED DRINKS

Freshly squashed oj less bits	
Fresh watermelon fizz fresh watermelon, mint, sparkling water, squashed lime, syrup	Iced turbo signature iced coffee w double shot espresso, cold brew, hazelnut & chocolate milk
Elderflower & cucumber soda elderflower, fresh lime, mint, cucumber, sparkling water	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 ADD A CROISSANT WITH BUTTER & JAM 3.4	7.9
ORGANIC EGGS ON TOAST [v] two poached or fried 'rookery farm' organic eggs on 'flour pot' toast ADD ROASTED MUSH 2.5 / AVO 3 / BACON 2.7	7.6
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 AN ORGANIC POACHED EGG 1.5	9.9
ORGANIC CHILLI LAMB FRY 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	12.9
SALT CARAMEL PANCAKES [PLANT BASED] Pancakes with salt caramel sauce, hazelnuts, cream, blueberries ADD BACON 2.7 / ORGANIC FRIED EGG 1.5	10.9
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 ADD AVOCADO, SALT, LEMON 3.5	13.9
FIG & BURRATA BRUSCHETTA [v] figs & burrata served on focaccia with fresh salad	12.4
WAFFLE CHURRO FRIES [v] dusted w sugar, sticky toffee sauce for dunking	7.4

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| - 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 | - streaky 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

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

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

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

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

SALT CARAMEL PANCAKES [PLANT BASED] | 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] 3.9 | Parmesan hash browns 4.9 | Herb leaf salad 3.2
Portugese custard tarts | Almond & pistachio cake | Brownies.. all on the front desk

CHICKEN SCHNITZEL white-meat chicken, breaded & fried, served w fresh cabbage & onion slaw dressed in a light miso mustard vinaigrette, fresh lemon ADD SKIN-ON FRITES W AIOLI 4.2	10.9
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
AUBERGINE PARM [v] roasted aubergine, panko crumb, over-night red sauce, mozzarella, basil w green leaf salad.	11.9
LITTLE GEM SALAD [PLANT BASED] local leaves, pb caeser, spicy gochuchang, shitake bacon, sourdough crumb, kimchi	12.4

PASTA

WILD GARLIC SPAGHETTI [PLANT BASED] tuscan kale and wild garlic pesto, sweet lemon crumb	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	16.4
STEAK FRITES pan roasted local organic minute steak (bavette) w skin-on frites, bearniase sauce	16.9
FRESH FISH & CHIPS fresh hake, crisp-fried w malt vinegar batter and served w skin-on frites, homemade dill tartare sauce & curry ketchup, maldon & fresh lemon	16.9

DESSERTS

CHOCOLATE DELICE creme patissiere, hazelnut, vanilla ice cream	6.9
CHEESECAKE baked vanilla cheesecake w fresh kumquat citrus sauce	7.9
REDROASTER TIRAMISU 'botanical punk' espresso, RR coffee liqueur, mascarpone, sponge	7.4
WAFFLE CHURRO FRIES dusted w sugar, sticky toffee sauce for dunking	7.4

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 A MANAGER BEFORE ORDERING. NOT ALL INGREDIENTS ARE LISTED.
WE ADD ADISCRETIONARY 10% SERVICE CHARGE, PLEASE ASK IF YOU WOULD LIKE IT REMOVED.