

BRUNCH MENU



Snacks

Salted almonds (v)	3
Nocellara, Ligurian, Giaconda olives (v)	4
Sourdough bread, butter, apricot jam (v)	4

Small Plates and Eggs

Yoghurt, goji berry granola, honey, blackberries, mint	6
Buffalo mozzarella, Ogliarola olive oil, almond dukkah, croutons (v)	7
Avocado, two poached eggs, chilli, linseeds, pumpernickel	8
Tiger prawn shakshuka, baked eggs, sumac, coriander, buckwheat	8

Large Plates

Pickled watermelon, avocado, quinoa, rocket, pistachio	12
Mushrooms, sweet potato gnocchi, Pecorino, hazelnuts (v)	14
Hot-smoked salmon, kedgeree, poached egg, seaweed, keta roe	14
4oz beef burger, brisket, smoked cheddar, baby gem, house bbq sauce, fries	12.5
Buttermilk fried chicken burger, fermented cabbage slaw, spicy miso, fries	12
British and Continental cheeseboard, gooseberry jam Sussex Farmhouse Cheddar/ Kentish goat's/ Sussex Blue/ Lord London	11

Sides and Extras

Egg	1.5	Herbed beans	3
Half avocado	2	Beef Merguez sausage	4
Hot-smoked salmon	4	Fries	3

Food Allergies and Intolerances: before you order your food and drinks please speak to your host if you have any food allergies or intolerances. All prices are inclusive of VAT. An optional service charge of 12.5% will be added to your bill.