

BRUNCH MENU

Weekends 11am-2pm

Toast, butter, homemade jam - £3 (V)

Praline and walnut crumb, red wine poached pears,
Northiam Dairy yoghurt, honey - £5 (V)

Smoked kipper, tomatoes and samphire on toast, fried duck egg - £8.50

Lamb merguez sausage patty, roast tomatoes, paprika oil,
poached eggs, toast - £8

Roast mushroom, carrot hash brown,
béarnaise sauce, poached eggs - £7 (V)

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Bloody Mary - £5

Blackcurrant or elderflower bellini - £5

Black velvet - £6

(Prosecco and Gun Brewery milk stout served in a silver tankard)

Simple, honest, tasty.

Our food is homemade and sourced locally wherever possible.

Food allergies & intolerances: *Before you order your food and drinks, please speak to our staff if you would like to know about our ingredients. Our bread is homemade in our kitchen by*

Emmanuel Hadijandreou and may contain traces of nuts, eggs or milk.

For children's portions please ask.