

EGGS

FARMER'S

maple slab bacon, sunny eggs, sausage patty, home-style potatoes, spring onion, grilled tomato, Boston baked beans and granary toast

9.50

AVOCADO 'BENEDICT'

maple cured bacon, poached eggs, hollandaise, watercress and granary toast

8.95

AVOCADO 'FLORENTINE'

buttered spinach, poached eggs, hollandaise, watercress and granary toast

7.95

AVOCADO 'ROYALE'

oak smoked salmon, poached eggs, hollandaise, lemon, watercress and granary toast

8.95

SMOKED PULLED PORK HASH

poached egg and hollandaise

7.95

HAM AND CHEESE OMELETTE

ham, cheese and spinach with home-style potatoes and watercress

6.75

HUEVOS RANCHEROS

sunny eggs, chorizo, avocado, spiced beans on a corn tortilla with a chipotle & tomato salsa and home-style potatoes

9.50

ANGLER'S

scrambled eggs, smoked salmon, baby spinach and granary toast

8.95

HEALTH NUT

egg white omelette, spinach and goat's cheese

6.50

THE FORAGER

fried eggs, halloumi, kale & spinach, tomato salsa, avocado, mushroom, spiced black beans and granary toast

8.50

GRIDDLED STEAK AND EGGS

minute steak with sunny eggs and fries

12.95

BUTTERMILK PANCAKES

BACON AND MAPLE 8.50

crispy bacon, blueberries and maple syrup

BERRIES 6.50

blueberries, mixed berry compote & crème fraîche

CARAMELISED BANANA 6.25

with banana and maple syrup cream



SIDES

SWEET POTATO FRIES 3.95

HOUSE FRIES..... 2.95

EXTRA FINE GREEN BEANS..... 3.75

ROASTED MUSHROOMS WITH GARLIC BUTTER 3.95

GARDEN SALAD 2.75

POMME PURÉE..... 3.75

CREAMED SPINACH WITH GARLIC AND NUTMEG 3.95

TENDERSTEM BROCCOLI ALMONDINE 3.75

HERITAGE TOMATO SALAD 3.95

TRUFFLED MAC AND CHEESE 4.25

OPEN FOR
BREAKFAST
FROM 8AM WEEKDAYS

ALL OUR BEEF COMES FROM BLACK ANGUS HERDS, AGED FOR A MINIMUM OF 42 DAYS, CHARGRILLED ON OUR ROBATA GRILL AND BRUSHED WITH HERB BUTTER

Served with a cheddar crumbed caramelised red onion, garlic butter and watercress

BAVETTE

Well marbled, thin texture and delicate flavour. Recommended medium to rare

250G 14.75

RIB EYE

An old classic, rich flavour and very tender. Recommended medium to medium rare

300G 19.95

400G 24.95

SIRLOIN

A popular cut, juicy and well-marbled. Recommended medium to medium rare

300G 21.95

400G 28.95

FILLET STEAK

Lean, exceptionally tender with a succulent taste. Recommended medium rare to rare

200G 22.95

300G 32.95

ADD SAUCES +1.95

ROQUEFORT, TRUFFLE BÉARNAISE, PEPPERCORN

HOUSE STEAKS

FOR THE TABLE

- WARM SOURDOUGH BREAD 3.25

sea salted Lescure butter
- CRISPY CHICKEN WINGS 4.75

ssmoked wings with Peri Peri sauce
- BRISKET CROQUETTES 4.75

horseradish, crème fraîche and
pickled red cabbage
- JUMBO SHRIMP 8.95

succulent shrimp with American
cocktail sauce 1/2 DOZEN
- TRUFFLE AND POLENTA
HUSH PUPPIES 3.95

crispy truffle polenta with Parmesan
cream cheese
- DUCK LIVER PARFAIT

duck liver pâté, red onion marmalade with
toasted brioche 5.95
- MOULES MARINIÈRES

steamed mussels with shallots, garlic, white
wine, cream, fresh parsley and cornbread 6.25
- SALT AND PEPPER SQUID

crispy vermicelli noodles, house sesame and
lime dressing 7.25
- BURRATA

smoky tomato relish, and walnut gremolata 7.95
- TUNA CARPACCIO

Yellowfin tuna with coriander, chilli, celery,
capers and tomato salsa 8.95

ENTRÉES
WARM CHICKEN AND AVOCADO SALAD chargrilled herb chicken, gem lettuce, green beans, sliced avocado, garlic aioli, hazelnut and a mustard vinaigrette 11.95
RICOTTA AND SPINACH TORTELLONI sweet cherry tomatoes on the vine, courgette, garlic, chilli and fresh basil 11.95
HALF ROAST CHICKEN herb marinated cornfed Normandy chicken, garlic butter and fries 12.75
LAMB RUMP Sussex lamb, Provençale stuffed tomato, pomme purée, veal and rosemary jus 16.95
ROASTED SALMON FILLET red and yellow peppers, quinoa, capers, basil, rocket and hazelnut pesto 13.50
BBQ PLATTER brisket, smoked St Louis ribs, Peri Peri chicken wings, pickles, fries and corn bread 21.95
KING PRAWN LINGUINE courgette, capers, garlic, chilli and rocket 13.95



BURGERS	SHRIMP BURGER lettuce, radish slaw, chilli, tartare sauce and fries 11.95	BUTTERMILK CHICKEN BURGER spicy slaw, lettuce, chipotle mayo and fries 10.50
	HAMBURGER smoky tomato relish, house burger sauce, lettuce, gherkins and fries 11.95	GRILLED CHICKEN BURGER grilled chicken breast, guacamole and bacon with fries 10.50
	ADD Monterey Jack cheese +1.00, crispy bacon +2.00	

BRUNCH DRINKS <i>SERVED DAILY FROM 10AM</i>		
MIMOSA 4.95 Spumante Ca’ Di Alte Prosecco, orange juice	BREAKFAST SOUR 6.50 Buffalo Trace Bourbon, lemon, apricot preserve, peach bitters	GLASS OF PROSECCO 4.95 Spumante Ca’ Di Alte NV, Italy
BLOODY MARYS		
RYE MARY Rittenhouse rye, tomato juice, spices and lemon	glass 6.50 jug 16.50	BLOODY MARY Stolichnaya vodka, tomato juice, spices and lemon
SMOKY MARY Stolichnaya vodka, tomato juice, smoky mix and chilli	RED SNAPPER Beefeater gin, tomato juice, spices and lime	SRIRACHA MARY Stolichnaya vodka, tomato juice, spices, chilli and lemon

SEE OUR DRINKS MENU

FOR FULL LIST OF WINES, COCKTAILS AND BEERS