

## **Saturday Brunch - Served 11am-4pm**

Bakery Board (VG) | **£9**

Sourdough, croissant, pastry, preserve & butter

Fruit (VG) | **£8**

Goji berries, pineapple, mango, coconut, blueberry, pecan

Granola (VG) | **£6**

Granola, flax seed, almond milk, maple syrup

Avocado (VG) | **£7**

With poached eggs (V) | **£8**

Sourdough, sunflower seeds & piri piri

Benedict | **£9**

Smoked salmon, free range poached egg, hollandaise

Breakfast bap | **£7**

Bacon, pork & leek sausage, free range fried egg

Pancakes (V) | **£6**

Heavy cream, blueberries, maple syrup

## **Saturday Lunch - Served 12pm-4pm**

**Three nibbles or small plates for £15**

### **Nibbles**

Oyster (today's catch), Silly Moo apple

Salsify, Sicilian lemon, yoghurt curd, black garlic, chive, rapeseed(V)

Colocasia crisps, smoked garlic, peanut houmous (VG)

Iberico ham, cucurbitaceae pepo, Sussex feta cheese

### **Small plates**

Crispy brassica stems, pomegranate, sweet chilli (VG)

Panko cheese balls, quince gel, sesame seed, honey (V)

Le ratte mousse, confit copper Maran, roscoff, Woodside red (V)

Corn ribs, celery salt, rose pepper, bloody Mary ketchup (VG)

Pickled daikon, radish shoots, peanuts, seeds, ginger (VG)

Spiced Sussex beef cheek, turmeric & cardamom, durum wheat

Pork rib, Szechuan, smoked salt, manuka, pak choi, sesame

Squid, lime, coriander, crumb, gyoza sauce

Panko Crab mac 'n' cheese, fennel, Worcester gel

### **Bottomless Brunch**

Add on 90 minutes of unlimited prosecco, bloody Marys, espresso martinis, or Non-Conformist Lager for £25 per person.

Only available for the whole table.