

*Bloody Mary/Red Snapper 8 *Sloe Gin Royale 9 *Prosecco Bucks Fizz 7 *Virgin Mary 4

Brunch

Poached Eggs with Hollandaise	
- Amesbury (on crumpets with Gentlemans relish)	8
- Benedict (on muffins with Trealy Farm smoked pig's cheek)	9
- Spicy smashed avocado (on muffins) ^{V*}	9
Granola, yoghurt, toasted seeds, seasonal fruit compote ^{V*}	5
Pancakes with salted maple butter ^V	5.5
- add a sausage patty or seasonal fruit compote	2.5
- add smoked pig's cheek	3
Short rib hash, poached eggs and mustard sauce	10.5
Bubble & squeak, poached eggs and mustard sauce ^{V*}	8
Hood club sandwich	10.5
"Dirty Dexter" English muffin, fried egg 'over easy', melted cheese, beer battered onion rings	
- with short rib hash or bubble & squeak ^{V*}	8

Lunch

Vegetable crudites, warm pide bread, hummus ^{VG}	7
Pappardelle of butternut squash, sage, goat cheese, garlic crumb ^{V*}	7/13
Charred hispi cabbage heart, roasted roots, badger peas, cashew cream, crispy shallot ^{VG}	12
Roast fillet of Cornish hake, monks beard, charred baby leeks, mussels, cider, mascarpone	17
Roast rump of Shropshire lamb, spelt & lamb faggots, confit potato, purple sprouting broccoli, anchovy & caper butter	19
Slow roast belly of pork, bubble & squeak and apple jus	17
Norfolk chicken thighs, seasonal slaw, toasted seeds	14
Hood salad, seasonal leaves, cucumber, croutons, crispy egg ^{V*}	9
- add halloumi, chicken or smoked pig's cheek	2.5

Little extras

Buttered crumpets	3
Buttered muffin	2
Toasted pide bread & butter	2.5
Seasonal fruit compote	3
Sausage Patty	3.5
Smoked pig's cheek	4
Short rib hash	4.5
Bubble & squeak	3
Spicy smashed avocado	3.5
Halloumi	3.5
Scrambled eggs	4
Extra egg (poached or fried)	2
Hollandaise	1

Sides

French fries	3.5
Buttered Cornish new potatoes	
January King cabbage with toasted cumin	
Mixed salad, house vinaigrette	

Refreshments

Latte, Cappuccino, Mocha, Hot Chocolate, Spiced Almond Latte, Fresh Mint Tea	2.7
Flat White, White Americano	2.5
Americano, Double Espresso	2.2
Pot of Tea - English Breakfast, Earl Grey, Classic Green, Chocolate Brownie, Marzipan Rooibos, Lemon & Ginger	
Vanilla Chai, Chillout Mint, Berrylicious, Apple Strudel Green, Danish Pastry Rooibos	2.25
<i>Milks: whole, semi-skimmed, almond, oat - NON dairy milk +0.20p</i>	
Kingsdown Presse - Blackcurrant, Elderflower	3.3
Square Root Sodas - Cloudy Lemonade, Ginger Beer, Pear & Aronia, Gin & Tonic	3.3
Nix & Kix - Mango & Ginger, Cucumber & Mint, Blood Orange & Turmeric (contain cayenne pepper)	3.3
Real Kombucha - Royal Flush, Green Dragon (contain caffeine)	4.5
Eager Juices - Orange, Apple, Pink Grapefruit, Cranberry or Tomato (not from concentrate)	2.5

Please see our separate Drinks List for Wines, Beers and more...

Our small menu is prepared fresh so please be aware that in busier times service can take a little longer.

^{V*} Vegetarian, may be prepared Vegan - please ask. ^{VG} Vegan

* Most dishes are available in smaller portions for children. * Full information on allergens is available, please ask.

* Our coffee is Full Steam Espresso Blend from Volcano Coffee Works (Brixton) & our tea is from Hoogly (Brighton)

* We add a discretionary service charge of 12.5% to your bill *