

\*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) <sup>V*</sup>	9
Granola, yoghurt, toasted seeds, seasonal fruit compote <sup>V*</sup>	5
Pancakes with salted maple butter <sup>V</sup>	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 <sup>V*</sup>	8
Hood club sandwich	10.5
"Dirty Dexter" English muffin, fried egg 'over easy', melted cheese, beer battered onion rings	
- with short rib hash <b>or</b> bubble & squeak <sup>V*</sup>	8

### Lunch

Vegetable crudités, warm pide bread, hummus <sup>VG</sup>	7
Linguine of datterini tomatoes, wild garlic, chilli, Grana Padano & crumbs <sup>V*</sup> ADD smoked Pigs Cheek	6/11
Spring vegetables, Jerusalem artichokes, smoked Essex quinoa with lovage & cashew cream <sup>VG</sup>	15
Roast fillet of sea bream, clams, violet artichokes, datterini tomatoes, wild garlic and mash	18
Roast sirloin & brisket of Yorkshire beef, hispi cabbage, potato galette, Jerusalem artichoke and red wine	20
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 <sup>V*</sup>	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 Pink Fir 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, Green, Chocolate Brownie, Marzipan Rooibos, Apple Strudel Green	
Vanilla Chai, Chillout Mint, Berrylicious, Danish Pastry Rooibos, Chamomile, Sparkling White, Lemon & Ginger	2.25
<i>Milks: whole, semi-skimmed, almond, oat - NON DAIRY milk +0.20p</i>	
Kingsdown Presse - Blackcurrant, Rhubarb and 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.**

<sup>V\*</sup> Vegetarian, may be prepared Vegan - please ask. <sup>VG</sup> 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 \*