

Weekend Brunch

(10AM - 3PM)

*Bloody Mary/Red Snapper 8 *Sloe Gin Royale 9 *Prose	cco Bucks	Fizz 7 *Virgin Mary 4	
Brunch		*Little extras*	
Poached Eggs with Hollandaise		Buttered crumpets	3
- Amesbury (on crumpets with Gentlemans relish)	8	Buttered muffin	2
- Benedict (on muffins with Trealy Farm smoked pig's cheek)	9	Toasted pide bread & butter	2.5
- Spicy smashed avocado (on muffins) V*	9	Seasonal fruit compote	3
opicy omached are cause (on magning)		Sausage Patty	3.5
Granola, yoghurt, toasted seeds, seasonal fruit compote V*	5	Smoked pig's cheek	4
Pancakes with salted maple butter v	5.5	Short rib hash	4.5
- add a sausage patty or seasonal fruit compote	2.5	Bubble & squeak	3
- add smoked pig's cheek	3	Spicy smashed avocado	3.5
	10.5	Halloumi	3.5
Short rib hash, poached eggs and mustard sauce			
Bubble & squeak, poached eggs and mustard sauce V*	8 10.5	Scrambled eggs	4
Hood club sandwich	10.5	Extra egg (poached or fried)	2
"Dirty Dexter" English muffin, fried egg 'over easy', melted cheese	2,	Hollandaise	1
beer battered onion rings	0		
- with short rib hash ${f or}$ bubble & squeak ${ t V}^*$	8		
Lunch		*Sides*	3.5
Vegetable crudités, warm pide bread, hummus ^{VG}	7		010
Linguine of datterini tomatoes, wild garlic, chilli, Grana Padano &	6/11	French fries	
crumbs ^{v*} ADD smoked Pigs Cheek	2	Buttered Jersey royal potatoes	
Spring vegetables, Jerusalem artichokes, smoked Essex quinoa		Steamed spring greens with to	
with lovage & cashew cream VG	15	cumin	astea
Roast fillet of sea bream, clams, violet artichokes, datterini		Mixed salad, house vinaigrette	
tomatoes, wild garlic and Jersey royals	18	mixed saidd, nodse vindigreece	
Cutlets of spring lamb, crispy belly, organic pearled spelt, heritag	e		
tomatoes, salsa verdé & jus	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 V*	9		
- add halloumi, chicken or smoked pig's cheek	2.5		
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Refreshments			
Latte, Cappuccino, Mocha, Hot Chocolate, 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, Chai Milks: whole, semi-skimmed, almond, oat – <u>NON DAIRY milk +0.20p</u>	momile, Տլ	parkling White, Lemon & Ginger	2.25
Kingsdown Presse – Blackcurrant OR Rhubarb			3.3
Square Root Sodas - Cloudy Lemonade, Ginger Beer, Gin & Tonic			3.3
Nix & Kix - Mango & Ginger, Cucumber & Mint, Blood Orange & Tu	rmeric (coi	ntain cayenne pepper)	3.3
Real Kombucha – Green Dragon (contain caffeine)	, (50.	J. EE . J	4.5
Eager Juices - Orange, Apple, Pink Grapefruit, Cranberry or Tomato	not from	concentrate)	2.5
Please see our separate Drinks List for			
Our small many is propared fresh so please he aware that in h			

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

 $\hbox{* Most dishes are available in smaller portions for children. } \hbox{* Full information on allergens is available, please ask.}$

^{*} 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 *