

\*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 seasonal fruit compote	2.5
- add smoked pig's cheek or sausage patty	3.5
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 or bubble & squeak <sup>V*</sup>	8

### Lunch (served from Midday)

Vegetable crudités, warm pide bread, hummus <sup>VG</sup>	7
Smoked radish 'Prosciutto', cucumber, pickled pear, lentils, mixed leaves <sup>VG</sup>	7
Pappardelle of roast squash, West Lake goat curd, hazelnut pesto <sup>V*</sup>	6/11
Smoked Essex quinoa, Jerusalem artichoke, purple sprouting broccoli, toasted almond dressing & blood orange <sup>V*</sup>	14
Roast fillet of sea trout, Tokyo turnips, dashi butter, coriander, sea herbs & clams <sup>P</sup>	17
Feather blade of beef braised in stout, parsnip mash, hispi cabbage, beef fat crumb	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 <sup>V*</sup>	9
- add halloumi, chicken or smoked pig's cheek	2.5

### 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, Chamomile, Sparkling White	2.25
<i>Milks: whole, semi-skimmed, almond, oat - NON DAIRY milk +0.20p</i>	
Kingsdown Presse - Sparkling Elderflower OR Sparkling Rhubarb	3.3
Square Root Sodas - Cloudy Lemonade, Ginger Beer, Gin & Tonic Soda	3.3
Nix & Kix - Mango & Ginger, Watermelon & Hibiscus, Blood Orange & Turmeric	3.3
Real Kombucha - Green Dragon	4.5
Eager Juices - Orange, Apple, Pink Grapefruit, Cranberry or Tomato (not from concentrate)	2.5

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

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

\* 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 \*

### \*Little extras\*

Buttered crumpets <sup>V</sup>	3
Buttered muffin <sup>V</sup>	2
Toast & butter <sup>V</sup>	3
Seasonal fruit compote <sup>VG</sup>	3
Smoked pig's cheek	4
Sausage patty	4
Short rib hash	4.5
Bubble & squeak <sup>V*</sup>	3
Spicy smashed avocado <sup>VG</sup>	3.5
Halloumi <sup>V</sup>	3.5
Scrambled eggs <sup>V</sup>	4
Extra egg (poached/fried) <sup>V</sup>	2
Hollandaise <sup>V</sup>	1

### \*Sides\*

	3.5
Buttered Pink Fir potatoes, parsley	
Steamed spring greens with toasted cumin	
French fries	
Mixed salad, house vinaigrette	