

# Breakfast

Served Monday - Saturday from 8am - 12pm

Sunday 8am - 3pm

Please check our board for Chef Specials

## SOAKED PORRIDGE OATS £5 (v)

Organic oats served cooked or raw with:  
Banana/Berries/  
Grated Apple + Cinnamon  
available with cow/oat milk

## TOAST £3

Freshly toasted sourdough served with jam, honey, marmalade, Marmite or Peanut Butter

## GRANOLA GLORY £6

Fresh apple + blueberries layered with our homemade granola, CoYo coconut yoghurt, toasted hemp + maple syrup

## AVOCADO SMASH £9 (extras £2 each) (v)

Hass avocado, fresh lemon, chilli + fresh herbs on toasted sourdough  
Add free range poached eggs / Springs oak smoked salmon /  
Outdoor reared bacon

## EGG ON TOAST £5 (extras £1.50 each) (v)

Free range eggs your way served on our sourdough toast  
Add halloumi / buttered spinach / Heinz baked beans / grilled plum tomatoes

## MUSHROOM OMELETTE £9 (v)

Open omelette with smoked chestnut mushrooms, aged goats cheese, thyme and tomato jam

## HIXON GREEN PANCAKE £9 (v)

Served with fruit compote, vanilla and passion fruit cream, maple syrup and fresh berries. Sprinkled with cinnamon sugar

## EGGS BENEDICT £7.50

Free range poached eggs served on warm muffins with outdoor reared crispy smoked bacon, spinach + homemade hollandaise sauce

## EGGS FLORENTINE £7.50 (v)

Free range poached eggs served on warm muffins with spinach + homemade hollandaise sauce

## EGGS ROYALE £8.50

Free range poached eggs served on warm muffins with Springs oak smoked salmon, spinach + homemade hollandaise sauce

## THE VEGETARIAN £11 (v)

Free range eggs, halloumi, smoked chestnut mushrooms, grilled plum tomato, baked beans, buttered spinach, potato cake + sourdough toast

## THE FULL ENGLISH £11 (+Black Pudding £1.50)

Free range eggs, Calcot Farm outdoor reared smoked back bacon and Cumberland sausage, smoked chestnut mushrooms, grilled plum tomato, baked beans, potato cakes + sourdough toast

## SMOKED SALMON SCRAMBLE £9.50

Springs oak smoked salmon + free range scrambled eggs on sourdough toast

## STEAK + EGGS £14

Griddled sirloin of Sussex beef on a bed of baby spinach with 2 free range eggs, smoked chestnut mushrooms + potato cakes

# All Day Menu

Served Monday - Saturday from 12.30pm - 9pm

## Starters £5 each Served from 5pm

### Courgette Flowers

Delicate courgette flowers in tempura batter, simply served with sea salt

### Salt + Pepper

**Squid**  
Tempura battered squid with a house made tartare sauce

### The Best Hummus

A subtle blend of spicy cumin, tangy lemon, sweet basil leaves + creamy tahini blended with chickpeas, olive oil + served with warm flatbread

### Peri Peri Chicken Liver

Served with tomato chutney served with warm flatbread

### Deep Fried Olive Balls

Green olives stuffed with feta cheese + fried in panko breadcrumbs

## Main Course £15

Choose your meal by selecting a dish from each box labelled 1, 2 & 3

1

### Chicken

Free range chicken breast with Harissa marinade

### Lamb

Shredded slow cooked shoulder of lamb with Tamarind

### Seabass

Pan fried fillet of line caught sea bass with yuzu

### Scallops

Pan-fried scallops with spiced parsnip puree + parsnip crisp

### Salmon

Confit salmon with pomegranate, fresh herbs, balsamic vinegar + sauce maitaise

### Vegetarian

Baked Chickpea + halloumi no-meat balls in a rich tomato sauce

### Vegan

Blackened Hispi cabbage with vegan lemon crème fraiche

2

### New Potatoes

Served warm with peas, coriander + green chilli

### Mashed Potato

With white truffle oil

### Black Rice Salad

With roasted carrots + shallots + dollops of creamy ricotta

### Sweet Potato Smash

With a lime salsa

### Gigli Pasta

With chickpeas, anchovy, spinach + za'atar

3

### Asparagus

With sesame seeds, baby capers + dill

### Two Bean + Lime Salad

French + edamame beans served chilled with lime, green chilli + black sesame seeds

### Cauli Chips

Served crispy with pomegranate + natural yoghurt

### Fried Broccoli + Kale

Served with garlic, cumin + lime

### Allotment Vegetables

Your 5 a day roasted with garlic, kale + pesto

### Brussel Sprouts

In burnt butter, black garlic + thyme drizzled with tahini