

Breakfast

Served Monday - Friday from 8am - 12pm
Saturday 8am - 4pm and 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 £10 (extras £2 each) (v)

Hass avocado, fresh lemon, chilli + fresh herbs on toasted sourdough

Extras: free range poached eggs/
Springs oak smoked salmon/Outdoor reared bacon

EGG ON TOAST £6 (extras £1.50 each) (v)

Free range eggs your way served on our sourdough toast

Extras: halloumi/buttered spinach/Heinz baked beans/grilled plum tomatoes

MUSHROOM OMELETTE £10 (v)

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

HIXON GREEN PANCAKE £10 (v)

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

EGGS BENEDICT £8.50

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

EGGS FLORENTINE £8.50 (v)

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

EGGS ROYALE £9.50

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

THE VEGETARIAN £13.50 (v)

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

THE FULL ENGLISH £13.50

(+Black Pudding £1.50)

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

SMOKED SALMON SCRAMBLE £10

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

STEAK + EGGS £15

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

Mussels Mouclade

Locally caught mussels, gently steamed in a mildly spiced broth. Served with French bread

Salt'n'Pepper Squid

Tempura battered fresh squid served with a house-made tartare sauce

The Best Hummus (VG/GF)

Our take on the classic made with spicy cumin, lemon + tahini, topped with banana pepper. Served with warm flatbread

Chicken Livers on Toast

Pan-seared chicken liver served simply in red wine, thyme + shallots

Soup of the Day

Freshly made soup of the day. Ask your served for today's choice

Main Course £17

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

1

Chicken (GF/DF)

Free range chicken breast with Harissa marinade

Lamb (GF/DF)

Shredded slow cooked shoulder of lamb with Tamarind

Seabass (GF)

Pan fried fillet of line caught sea bass with yuzu

Scallops (GF)

Pan-fried scallops with lemon + fennel puree

Salmon (GF)

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

Vegetarian (V)

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

Vegan (VG/GF)

Roasted aubergine with vegan blue cheese sauce topped with pomegranate

2

New Potatoes (GF/DF)

Served warm with peas, coriander, mint + green chilli

Mashed Potato (V/GF)

With white truffle oil

Black Rice Salad (V/GF)

With roasted carrots, shallots + ricotta

Sweet Potato Smash (VG/GF)

With a lime salsa

Gigli Pasta

With chickpeas, anchovy, spinach + za'atar

3

Asparagus (V/GF)

With sesame seeds, baby capers + dill

Two Bean + Lime Salad (VG/GF)

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

Cauli Chips (V)

Served crispy with pomegranate + natural yoghurt

Fried Broccoli + Kale (V)

Served with garlic, cumin, chilli + lime

Allotment Vegetables (V/GF)

Your 5 a day roasted with garlic, kale + pesto salsa

Brussel Sprouts (V/GF)

In burnt butter, black garlic + thyme, pumpkin seeds + drizzled with tahini