

# Breakfast

Monday - Friday from 8am - 12pm / Saturday 8am - 4pm / Sunday 8am - 3pm

## **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, sesame seeds + fresh herbs on toasted sourdough

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

Free range eggs your way served on our sourdough toast

## **MUSHROOM OMELETTE £10 (v)**

Open omelette with smoked chestnut mushrooms, aged goats cheese, thyme + 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**

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

## **Extras:**

Springs oak smoked salmon £2 / Outdoor reared bacon £2 / Black Pudding £1.50  
Free range poached eggs £2 / Halloumi £1.50 / buttered spinach £1.50 / Heinz baked beans £1.50 / grilled plum tomatoes £1.50

# Lunch Menu

Served Monday - Friday 12.30pm - 4pm

## Starters

**Spicy Calamari £6**

Tempura battered squid with aioli

**Prawn Cocktail £6**

with Marie rose sauce, baby gem + toasted sour dough

**The Best Hummus £5 (VG)**

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

**Soup of the Day £5 (V)**

House bread + butter

**Barrel aged Bresaola £7**

Cornichon, pickled onion, rocket + parmesan

## Mains

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

**£13**

1

**Burger**

Whiskey braised short rib beef burger in a pretzel bun + Chipotle mayo

**Chicken (GF/DF)**

Free range chicken breast with Harissa marinade

**Lamb (GF/DF)**

Slow cooked shoulder of lamb with Tamarind

**Seabass (GF)**

Roasted fillet of locally caught seabass with citrus fruit segments

**Salmon (GF)**

Pan-fried salmon with anchovy + tomato

**Vegetarian**

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

2

**Sweet Potato Smash (VG/GF)**

With a lime salsa

**Black Rice Salad (V/GF)**

With roasted carrots, shallots + ricotta

**Mashed Potato**

With white truffle oil

**Skin-on Fries**

Hand-cut + seasoned

3

**Fine Beans**

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

**Fried Broccoli + Kale (v)**

Served with garlic, cumin, chilli + lime

**Allotment Vegetables (V/GF)**

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

**Hixon Superfood Salad (VG/GF)**

Chopped Baby gem, Rocket + spinach, red lentils, roasted beetroots, citrus fruits, edamame beans, sunflower + pumpkin seeds, hazelnuts + torn herbs

# Dinner

Served Monday to Saturday 5pm - 9.30pm

## Starters

### Spicy Calamari £6

Tempura battered squid with aioli

### Prawn Cocktail £6

with Marie rose sauce, baby gem + toasted sour dough

### The Best Hummus £5 (VG)

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

### Soup of the Day £5 (V)

House bread + butter

### Barrel aged Bresaola £7

Cornichon, pickled onion, rocket + parmesan

## Mains

### Burger £13

Whiskey braised short rib beef burger in a pretzel bun,  
Chipotle mayo + hand cut chips

### Chicken £14

Chicken Kiev stuffed with roasted garlic butter in panko breadcrumb, served with a tomato + pickled red onion salad + thyme sautéed potatoes

### Crab £11

South coast crab with linguine, cherry tomatoes,  
lime, chilli, garlic + spring onions

### Fish + Chips £12

Fritto Misto - Tempura fried south coast Cod, Pollock, tiger prawns, squid +  
vegetables served with a harissa + lime  
Tartar Sauce + hand cut chips

### Kofta £12

Spiced lamb kofta, on house flatbread with spicy parsnip jam,  
Mint & coriander yoghurt, pickled shallots + herb salad

### Lamb £14

Slow cooked lamb shoulder with tamarind, white truffle mash,  
allotment vegetables + a rich lamb Jus

### Salmon £14

Pan-fried salmon with anchovy + tomato dressed chargrilled purple sprouting  
broccoli, artichoke frits with hazelnuts + barrel aged Feta

### Seabass £14

Pan-fried seabass, crushed sweet potato with French + edamame beans served chilled  
with lime, green chilli + black sesame seeds

### Vegetarian £10 (V)

Chickpea & Halloumi no-meat balls with tagliatelle  
in a rich tomato sauce

### Vegan £9 (VG)

A dhal of slow cooked lentils + beans tempered with warm spices,  
house flat bread + mint raita

We work with local suppliers + our food is delivered fresh. Gluten free + vegan options available.

We're proud our food is freshly cooked to order so there may be a wait in busy times -  
good things come to those who wait! Please alert your server to any dietary requirements you have;  
our allergen information is available upon request

## Dessert

Ice cream

1 Scoop £2 / 2 scoops £3.50 / 3 scoops £5  
Vanilla, Strawberry or Hixon Green Coffee

Sticky toffee pudding £6.50  
with dark caramel sauce + vanilla bean ice cream

Lemocello Tart £6.50  
Italian meringue, basil + raspberries

Affogato £3.50  
Scoop of ice cream + a shot of house espresso

### Coffee

Macchiato £2  
Espresso £2  
Cortado £2  
Americano £2.50  
Long Black £2.50  
Flat White £3  
Latte £3  
Cappuccino £3  
Mocha £3  
Hot Chocolate £3

Oat Milk/Bonsoy/Almond Milk available  
for 50p extra

### Tea

**£3.50**

English Breakfast  
Strong English Breakfast  
Green  
Lemon + Ginger  
Cosy Chamomile /Earl Grey  
Spiced Orange/White  
Skinny Minny/Dozy Girl  
Honey Bee Beautiful  
Peppermint/Morning Kick

**Matcha Latte**

**£4**

Please ask for varieties available

**Why not try one of our after-dinner cocktails?**

### TOBLERONE

**£8**

Our take on one of everyone's creamy cocktail favourite, an alternative to your Espresso Martini perhaps, less caffeine for sure! A veil of Toblerone chocolate will cover your blend of Baileys, Frangelico, Tia Maria, Fresh Cream & Honey.

### ESPRESSO MARTINI

**£8**

Our Espresso Martini the classic blend of vodka, Kahlua & a double shot of our house espresso. Rich, indulgent + creamy, & that double shot will keep you up!

### MISS SUNSHINE

**£8**

Enjoy a fresh mingle of Limoncello, Amaretto Disaronno, lemon juice, chamomile and lavender with a crisp Sauvignon Blanc, the perfect refresher for an after dinner drink.