

BRUNCH: Time: 8.00 - 16.00

COUNTER

Toast and spreads	3.00
Elgin granola, fruit and yoghurt	5.50
Cakes and pastries	from 2.00

KITCHEN

Burford Brown eggs on toast – choose sourdough or rye	6.00
Elgin fried banana bread, pistachios, London honey, coconut cream	5.50
Potato latkes, smoked salmon, scrambled eggs, cream cheese	9.00
Sausage and onion bap, Elgin brown sauce	6.50
Avocado on toast, feta, dukkah, mint	8.50
Eggy bread, oranges, pistachios, yoghurt	7.50
Roasted squash and fennel salad, pomegranate molasses, ras el hanout	8.50
Baked aubergine, harissa, toasted almonds, crispy chickpea salad	10.00
Preserved Sussex tomato and Amfissa olive salad, crispy capers, croutons	9.00
Hot smoked salmon salad, Essex quinoa, pickled shallots, seeds	10.50
Spiced potato, fresh pea and broad bean hash, dukkah rolled egg	9.00
Aged rump steak and eggs, mushroom ketchup	15.00
Elgin cheeseburger, pickle, fries	12.50

SIDES

Smoked bacon	2.50
Speldhurst sausage	2.50
Crushed avocado	3.50
Gem and herb salad	3.50
Preserved Sussex tomatoes	4.00

We source the best quality, freshest and most ethical produce available. Our fish is fresh from Brixham day boats, our organic veg comes from small Devon freeholds, our meat is supplied by indepent Shropshire farms and our eggs come from free range Burford Brown chickens at Clarence Court.

Please inform the team of any allergies before ordering.