

BRUNCH MENU

St Ewe's eggs any style, toast, Kent salty butter [V] £9

Kent yoghurt and rhubarb, house almond granola [V GF] £8

Merguez sausage, sauerkraut, cheddar croissant £9

English asparagus and Parmesan Croque madame [V] £15

Poached eggs, Nduja butter, herbed spinach, wild garlic,
sourdough £12 [V]

Duck egg in a basket, avocado, pickled radish, anchovy hollandaise £14

Spiced buttermilk chicken schnitzel, Caesar salad, soft boiled egg,
parmesan breadcrumbs £16

Buttermilk ricotta pancakes, tobacco Kent peach jam, salted butter,
pistachio crumb £14 [V]

**Weekly special: Scrambled eggs, spinach, pickled rasins and
pinenuts, goat's curd and zaatar £12**

SIDES £5

Pink Fir potatoes, rose harissa aioli [GF V]

English halloumi [V GF]

Dry cured streaky bacon [GF]

Avocado, togarashi and pickles [VGN GF]

Maldon deep smoked salmon [GF]

[VGN] Vegan • [V] Vegetarian • [GF] Gluten Free

Please let us know any allergies/some dishes can be altered to vegan or vegetarian

Suppliers: St Ewe's eggs • HG Walter meat • Lambton and Jackson smoked salmon •
The Snapery bread • The Dusty Knuckle • Shrub Provisions