

# BRUNCH MENU

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

Kent pear porridge, almond, cinnamon crumble [V GF] £8

Nduja cauliflower cheese croque madame £15

Rose harissa yoghurt, poached eggs, Za'atar crumb, sourdough [V] £12

Avocado, goat's curd, rye toast, pickled cucumber,  
everything bagel seasoning [V] £14

Deep smoked salmon kedgeree, soft boiled egg, pickled raisin,  
miso aioli [V GF] £14

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

Buttermilk ricotta pancakes, Kent rhubarb, whipped vanilla custard,  
shortbread crumb £14

## 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