

WEEKEND BRUNCH MENU

MUSHROOM MARMITE ÉCLAIRS 2 EACH AAA MALDON OYSTERS, SHALLOT & APPLE VINAIGRETTE 15 FOR 6 / 25 FOR 12

TFB BREAD TOAST, BUTTER & JAM 5
BURFORD BROWN SCRAMBLED EGGS ON TOAST, WATERCRESS 7.5

ADD TO YOUR EGGS

SMOKED CHALKSTREAM TROUT 4

PORTLAND CRAB 4

SMOKED BELLY BACON 3.5

GLADWIN CHORIZO 3.5

BLOOD PUDDING 2.0

BEETROOT HUMMUS 3.5

MUSHROOM RAGÚ 3.5

2X FARMHOUSE SAUSAGES 3.5

SMOKED HADDOCK KEDGEREE, QUAIL EGGS, BURNT LEEK MAYO

SUSSEX CHARMER 'RAREBIT' 6.5 | ADD SALAMI 4 EXMOOR CAVIAR, TAPIOCA CRACKERS & CRÈME FRAICHE 30

BUTTERFLYED PORK PARMO, MUSTARD CHEESE SAUCE, PICKLED WALNUTS, SAGE 22.0

BEETROOT & BLUE CHEESE TART, ROCKET PESTO 16

SELECTION OF BRITISH "COBBLE LANE" CURED MEAT 16
BRESAOLA 7
SPICY HEART SALAMI 7

FENNEL SEED SALAMI 7

36-MONTH-OLD CORNISH GOUDA 6.5

