

Breakfast and Lunch Menu

Breakfast

The Steakist – 5oz steak, fried egg, rosti's, tomatoes, mushrooms, spinach, café de paris sauce, toast{gfa}	£19
The Grilled English – brighton co. sausages and bacon, spicy beans, mushrooms, rosti's, tomatoes, toast{gfa}	£14
Vegetarian – grilled halloumi, two fried eggs, spinach, mushrooms, spicy beans, tomatoes, rosti's, toast{vga}{gfa}	£13
Avocado on toast – poached egg, tomatoes, chilli flakes {add bacon or halloumi +£4}{v}{vga}{gfa}	£9
Egg's Florentine – spinach, hollandaise sauce {add rump steak +£5 or bacon +£4}{v}{gfa}	£9
Shakshuka – spiced tomatoes, peppers, baked eggs, avocado, creamed feta, toast {v}{vga}{gfa}	£12
Bacon or sausage bap – brighton co. sausage or bacon with a fried egg served in a pretzel bun{gfa}	£9
Buttermilk waffles – bacon, egg, maple syrup <u>or</u> blackberry and apple crumble and cream{vga}{gfa}	£10

The Big Breakfast Sharer for two{gfa}

Fried eggs, brighton co. sausage and bacon, 5oz steak, potato rosti's, spicy beans, mushrooms, cherry tomatoes, buttermilk waffles, maple syrup, sourdough toast and butter, café de paris sauce

£48

Lighter lunches

Soup of the day, croutons, please ask your server for our soup of the day {vg}{gfa}	£7
Pan-seared scallops {3}, pea puree, chorizo crumb{gf}	£15
Half rack BBQ baby pork ribs, slaw{gf}	£11
Halloumi fries, sweet chilli sauce{gf}	£8
Crayfish and prawn cocktail, avocado, bloody marie rose sauce, brioche{gfa}	£9
Beetroot and feta tart, walnuts, balsamic glaze served with a side salad{served warm}{v}	£14

Sandwiches (served on your choice of ciabatta or toasted sourdough) {all gfa}

Steak, lettuce, tomato, red onion, café de paris mayonnaise	£13
Chicken, lettuce, tomato, red onion, café de paris mayonnaise	£12
Prawn and crayfish, bloody marie rose sauce, baby gem lettuce	£9
Avocado, pesto, rocket{vg}	£9

Steaks - served with sauce, cherry tomatoes, fries or beef dripping chips or truffle and parmesan {+£1.50}{all gf}

5oz Lunch steak {recommended medium rare}	£18	7oz Sliced Sirloin {recommended medium rare}	£29
10oz Rump {recommended medium rare}	£32	7oz Fillet {recommended rare}	£39

Steak sauces

peppercorn{gf}, bearnaise{gf}, garlic butter{gf}, chimichurri{gf}, brighton blue cheese{gf}, café de paris, red wine jus{gf}

Mains

Smash burger, baby gem lettuce, tomato, cheese, mustard mayonnaise, fries {add pulled short rib +£5}	£17
Full rack of BBQ pork ribs, fries, slaw{gf}	£25
Brighton sausage co. sausages {3}, mash, tenderstem broccoli and red wine jus{gf}	£17
Chicken supreme, garlic, white wine and cream sauce, spinach and sticky rice{gf}	£21
Battered cod loin, triple-cooked chips, pea puree{gf}	£18
Pan-fried salmon fillet, butter roasted winter root vegetables{gf}	£16

Sides

Beef dripping triple-cooked chips{gf}	£5	Truffle and parmesan fries{gf}{v}	£5
Mac & cheese{v}	£5	Creamed spinach{gf}{v}	£5
Portobello mushrooms{vg}{gf}	£5	Tenderstem broccoli, garlic butter{vga}{gf}	£5
Mixed leaf salad{vg}{gf}	£5	Battered onion rings {vg}{gf}	£5

If you have any specific dietary requirements, please speak to a member of our team.

Allergen key: gf – gluten free gfa – gluten free available v – vegetarian vg – vegan vga – vegan available
All of our steaks are an average weight before cooking and a 10% discretionary service charge is applied to all bills