served all day Breakfast



All menus are cooked fresh using the best local and seasonal ingredients.

Breakfast Bap

gluten free option: bubble & squeak with salad

served in a demi brioche bap with tomato, lettuce and a choice of condiment.

- Sussex thick cut bacon
- sausage patty
- Sussex halloumi & mushroom
- scrambled local egg & chive
- two fried local eggs
- double vegan sausage (farmhouse bread)

extras: any of the above items

£8.50

Buckwheat Pancake

Stack of three gluten free pancakes

Fruit & Berry Compote

poached apple and pear with blueberries, served with a berry compote, chantilly cream & candied walnuts

Banana & Chocolate

caramelised banana with a warmed chocolate sauce served with chantilly cream, honeycomb & candied pecan nuts

extra: malted marshmallow

On Farmhouse Toast

with tomatoes and dill dressed green leaf

Scrambled or Fried Eggs (The Mac's Farm)

Fried Mushrooms With Black Garlic Dressing

extra: two rashers Sussex back bacon

Toast & Local Jam

farmhouse slices, Somerset butter and selection of local Ringden Farm jams

- Strawberry / Raspberry / Seville Orange

£ 11.9

Gardener's Breakfast

ONLY served Fri & Sat (8am - 11.30am)

served with bubble & squeak, farmhouse egg, mushrooms, beans and toast

The Farm

2 rashers Sussex bacon & sausage patty

The Field (v)

Sussex halloumi & vegan sausage

The Field (ve)

2 vegan sausages & minted pea smash

served 12 - 3pm Lunch



All menus are cooked fresh using the best local and seasonal ingredients.

Gardener's Lunch

Roast Pulled Chicken (free range)

Choice Of Tart (V)

Served with warmed seasonal sides

- grill fried potatoes
- root mash
- buttered greens
- parsnip crisps

Cheese & Tomato Toastie



served with gherkins, silver skin onions and tomato dill dressed green leaf salad

Extras:

Sussex ham / truffle mushroom /

Branston pickle / sweet chilli sauce

Bubble, Ham & Eggs

butter fried bubble & squeak patty with sliced Sussex ham and fried local eggs, served with a warmed mustard sauce

Specials

dessert & savoury snacks

Soup Of The Day

Seasonal vegetable with a selection of toppings, served with rustic bread and Somerset farmhouse butter



Drinks





Using raw beans sourced directly from farms around the world and then hand roasted in Sussex. Please note we serve shots heavier than normal for a rich full coffee flavour.

Cappuccino	£3.60
Latte	£3.60
Flat White	£3.40
Americano	£3.10
Espresso	£2.90
Machiato	£3.00
Baby Chino	£1.50

Minor Figures Barista Oat Milk.....40p

Our local semi skimmed milk comes from the respected Northiam Diary.



Iced Coffee



Iced Latte.....£3.90Iced Mocha....£4.40Iced Americano...£3.40

also see for specials

We only use the best quality Belgium dark chocolate in our drinks.



Mocha	£4.10
Hot Chocolate	£3.95



For a two shot portion. Look out for seasonal guest syrups.

Vanilla Syrup	55p
Caramel Syrup	55p
Hazelnut Syrup	55p

TEA&COFFEE

The Kent & Sussex Tea & Coffee Co

Everyday Tea	£2.80
Decaf Tea	£2.80
Earl Greu	£2.80



Award winning
Brighton based
company. Look
for seasonal loose
guest teas.

Sunny Sencha (Green)	£2.90
Peppy Mint (Herbal)	£2.90
Morning Kick (Matte)	£2.90
Rhubarb & Custard (Roobios)	£2.90



Elderflower Presse	£3.30
Rhubarb & Apple Presse	£3.30
Lemon & Mint Presse	£3.30
Ginger Beer Presse	£3.30



Local farm creating single press juice with no additives, preservatives or artificial flavourings.

Discovery Apple Juice....£3.10

100% pure cold pressed juice with no added sugar.



Fresh Orange Juice£3.	40
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