

BRUNCH: Time: 8.00 - 16.00

COUNTER

Toast and spreads	3.00
Elgin granola, fruit and yoghurt	5.50
Cakes and pastries	from 2.00

KITCHEN

Burford Brown eggs on toast - choose sourdough, farmhouse or rye	6.00
Elgin fried banana bread, pistachios, London honey, coconut cream	5.50
Smoked salmon, scrambled eggs, cream cheese, sourdough toast	9.00
Sausage and onion bap, Elgin brown sauce	6.50
Avocado on rye, cucumber, feta, sprouting seeds	8.50
Eggy bread, oranges, pistachios, yoghurt	7.50
Roast chicken & barley salad, crispy skin, pomegranate molasses	9.50
Birchden farm asparagus on toast, soft boiled egg, anchovy butter, Berkswell	8.50
Jerusalem artichoke, black garlic and fregola salad, mint, yoghurt	8.50
Hot smoked salmon salad, Essex quinoa, pickled shallots, seeds	10.50
Spiced potato, fresh pea and broad bean hash, dukkah rolled egg	9.00
Bavette steak and eggs, sriracha butter	15.00
Elgin cheeseburger, pickle, fries	12.50

SIDES

Smoked bacon	2.50
Speldhurst sausage	2.50
Crushed avocado	3.50
Gem and herb salad	3.50
Preserved Sussex tomatoes	4.00

We source the best quality, freshest and most ethical produce available. Our fish is fresh from Brixham day boats, our organic veg comes from small Devon freeholds, our meat is supplied by independent Shropshire farms and our eggs come from free range Burford Brown chickens at Clarence Court.

Please inform the team of any allergies before ordering.