BRUNCH

SUNDAY 10:30 - 14:00

VEG:

Mushroom Crumpet - Lincolnshire poacher custard - £13

Flatbread - whipped goats curd - truffle, honey, elderflower balsamic - £11

Isle of Wight - Tomato jam Waffle - £13

Crispy Cauliflower - Tomato Hot Sauce - £8

Beerkins - £8

Lauryns Pickles - £6.50

Knepp Estate Salt Beef ‘Reuben’- £12.50

Treacle-cured Chalk stream Trout - Horseradish creme fraise - £11

Fried Chicken - Hot honey (chalk farm) -£8

Tamworth Sausage + Egg Muffin - £13

Smoked salmon - Paul’s scrambled eggs - Crumpet - £14

Eggs Benedict - Bacon fat hollandaise - £12

12 hour Bacon jam Waffle - £14

Kedgerie - Smoked haddock - Wild rice - £13

DESSERT:

Choux bun - raspberry sorbet - pastry cream - £11

Brioche French toast - fermented strawberry sorbet - Strawberry compote - £11

Selection of British Cheese - House Chutneys and crackers - £11

Due to the nature of our menus, we are only able to cater for dietary restrictions and with prior notice. For options including gluten free, please ask a member of the team.

A discretionary 12.5% service charge will be added to your bill, please as a member of staff if you’d like to remove it.

BRUNCH

BEST BITS for two to share* £52

‘Reuben’sandwich

Ewes curd Flatbread
with truffle, honey,
elderflower

Beerkins

Smoked salmon +
Paul’s scrambled eggs

Choux bun -
raspberry sorbet -
pastry cream

*Veg/Pesc available

UPGRADE WITH

Sparkling + £12pp

ICED COFFEE

Americano - £6

Latte - £6.50

Flat White - £6.50

Extra shot - £2

MAKE IT BOOZY

Amaretto + £6
Fenn Spirits

Coffee Liqueur + £6
Spirit of the Downs

White Chocolate Liqueur + £6
Spirit of the Downs

Whiskey + £8
Nc’Nean Distillery

ULTIMATE TERN BRUNCH £90

12 hour Bacon jam
Waffle

‘Reuben’sandwich

Smoked salmon +
Paul’s scrambled eggs

Mushroom Crumpet -
Lincolnshire poacher
custard

Ewes curd Flatbread
with truffle, honey,
elderflower

Beerkins

Choux bun -
raspberry sorbet -
pastry cream

Brioche French toast -
fermented strawberry
sorbet