

Cafebar

LUNCH MENU

Served from 10am - 3.30pm

SPRING GARDEN ARANCINI (V)	14.5
<i>Pea, fresh mint and goats cheese risotto balls, with slow roasted cherry tomato sauce, wild rocket salad and parmesan</i>	
HARISSA GLAZED AUBERGINE (Ve)	13.5
<i>Harissa glazed aubergine with jewelled couscous, rainbow chard and cocunut & lime yoghurt dressing</i>	
PEACH, BURRATA & PROSCIUTTO SALAD (Gf)(N)	16.5
<i>Grilled peaches, creamy italian burrata and crisp parma ham salad topped with wild rocket and toasted green pistachios</i>	
CHICKEN SATAY SALAD (Df) (Gf) (N) (S)	14
<i>Asian rainbow salad with seared chicken breast, fresh herbs, satay sauce, toasted peanuts & lime soy dressing</i>	
<i>Make vegan with Tofu Skewers or upgrade to Prawn Skewers for + £2</i>	
FALAFEL, HUMMUS & SUMAC SALAD (Ve) (S)	12
<i>Crispy falafel with a cucumber, pomegranite and fresh mint salad served with creamy hummus, toasted seeds and a tangy sumac dressing</i>	
THE ELEPHANT BURGER (S)	16
<i>Two locally sourced beef patties, emmental, sliced onion and tangy mustard mayo in a seeded brioche bun served with skinny fries, rainbow slaw & salad</i>	
RAMA MASALA CHICKEN BURGER (S)	17.5
<i>Chargrilled masala marinaded chicken thigh burger with onion bhaji, lime pickle mayo, mango chutney yoghurt, baby gem lettuce, beef tomato slices, seeded brioche bun, skinny fries & rainbow slaw</i>	
360° BEER COD & CHIPS	16
<i>Locally sourced cod fillet battered in our favourite 360° ale and served with skinny fries, crushed minty peas, homemade tartare sauce & fresh lemon</i>	

Gf = Gluten Free / Df = Dairy Free / V = Vegetarian / Ve = Vegan / N = Contains Nuts / S = Contains Sesame

Please always inform our staff of any allergies before placing your orders, as not all ingredients can be listed.

All dishes may contain nut traces & we cannot guarantee the total absence of allergens in our dishes.

All of our food is prepared to order in a kitchen where nuts, cereals containing gluten and other allergens are prepared.

Brunch

Served 10am - 3.30pm

CINNAMON FRENCH TOAST (V) 10

Fluffy brioche toast with cinnamon served with whipped marscarpone, fresh summer berries and drizzled in maple syrup

+ Streaky bacon £3

EGGS BENEDICT 14

Sussex streaky bacon, smashed avocado, two poached free range eggs, toasted brioche, black onion seeds and creamy hollandaise sauce

SMASHED AVOCADO, FETA & CHILLI JAM (V) 11

Organic toasted sourdough with smashed avocado, roasted vine tomatoes, crumbled feta, toasted seeds & smoked chilli jam

**Vegan feta available on request*

+ Poached egg £3

SUPER GREEN FRITTERS, SMOKED SALMON & LEMON RICOTTA 14.5

Pea, mint & courgette fritters, smoked salmon and poached free range eggs served with black onion seeds & lemon ricotta

Toasted sandwiches

HONEY ROAST HAM & GOUDA 11

Organic sourdough toastie with honey roasted ham, gouda, wholegrain mustard mayo, skinny fries & house salad

GOATS CHEESE & CARAMELISED ONION (V) 11

Organic sourdough toastie with goats cheese and caramelised onion jam, skinny fries & house salad

Daily specials

SEASONAL SOUP 8

Seasonal daily soup served with toasted fluffy brioche or organic sourdough (V)

**See our full list of daily specials and seasonal cocktails on the chalkboards located behind our bar area, or simply ask one of our friendly team*

Gf = Gluten Free / Df = Dairy Free / V = Vegetarian / Ve = Vegan / N = Contains Nuts / S = Contains Sesame

Please always inform our staff of any allergies before placing your orders, as not all ingredients can be listed.

All dishes may contain nut traces & we cannot guarantee the total absence of allergens in our dishes.

All of our food is prepared to order in a kitchen where nuts, cereals containing gluten and other allergens are prepared.