

[Click to learn more about our amazing local suppliers](#)

Breakfast Menu

Served between 8am - 11.30am



Gardener's Breakfast

served with bubble & squeak, farmhouse egg, thyme mushrooms, beans, grilled cherry toms and farmhouse toast slice.

The Farm

2 rashers Sussex bacon & sausage patty

The Field Veggie

Sussex halloumi & mushroom patty

The Field Vegan

mushroom patty, vegetable crisps & minted pea smash

On Farmhouse Toast

served with a dill & lemon dressed green leaf tomato salad

Fried Eggs (local organic, Mac's Farm)

Scrambled Egg & Chive

Butter Fried Thyme Mushrooms

Scrambled Egg Masala & Coriander Chilli **COMING SOON**

Toast & Local Jam

farmhouse loaf slices, Somerset butter and selection of local Ringden

Farm jams with a choice of Ringden Farm jams

All Day Baps

8am - 3pm

Breakfast Baps

served in a demi brioche bap with tomato and lettuce

Sussex thick cut bacon

sausage patty

Sussex halloumi & mushroom

scramble egg & chives

double egg

mushroom patty (ve)

Extras:

any of the above can be added to your bap

Gluten Free

all of the above served with a bubble & squeak cake instead of the bap

A fully customisable breakfast to suit your appetite on the day, with a dill & lemon dressed green leaf and tomato salad.

Buckwheat Pancakes (GF)

Stack of three gluten free pancakes served with seasonal fruits, berry compote, maple syrup, candied walnuts and local citrus farmhouse yogurt.

House Granola

Organic oats, dried fruits, nuts and seeds, sweetened only with a local Russet apple juice and honey.

Granola Sundae **COMING SOON**

served with fresh fruit, toasted nuts, and our own berry compote and citrus infused yoghurt

Granola Bowl

served with local milk and seasonal fruit

Date & Oat Brunch Bar

Organic oats, fresh orange zest, dried fruits, nuts and seeds

Changing with the seasons so please check back for exciting new menu additions and alternatives.