

Branch
at
mæne

Glass of Oxney Estate
Sparkling **12**



early riser

- House granola, Northiam Farm Yoghurt, Bermondsey Honey **8**
- Ricotta hotcakes, Earl Grey milk jam and poached rhubarb **12**
- Brown butter almond cake with roast pear and coffee ground chantilly **8**
- Welsh Rarebit with pickled spring greens **8**
- Secret Smokehouse kipper and cauliflower leaf kimchi on toast **13**
- Smashed butter beans on sourdough toast with chilli and garlic oil and furikake **12**
- Wild garlic and mustard cress bubble and squeak hash with poached egg and piccalilli **14**

add some

- St. Ewes egg (fried or poached) **1.5**
- Black pudding croquette with Bramley apple brown sauce **2 each**
- Flock and Herd bacon **3.5**
- Cauliflower leaf kimchi **2**

later on

- Jersey Oysters with pickled cucumber and sorrel **4.5 each** or **23 for 6**
- The Snapery sourdough, whipped brown butter **4**
- Allotment vegetables, herb and sunflower seed 'tahini' **5**
- Gnocco fritto, Iron Cap squash, London stracciatella, chilli and garlic oil **12**
- Whipped Sussex ricotta, pickled beetroot and lemon thyme **10**
- Spring garlic and coco beans with pickled seaweed salsa verde **16**

+ to finish!

- Almond ice cream, poached rhubarb, black pepper sable **7**
- Sea buckthorn sorbet, smoked rapeseed oil, 70% chocolate **8**
- Baron Bigod, Bermondsey Honey, marmite cracker **10**