

CAFÉS

all our coffees are made using local Horsham coffee and Downsview farm milk

wild oats, oat milk (instead of dairy milk)	0.50
le sirop de Monin, vanilla or caramel (added to drink)	0.50
espresso, petit noir	3
café au lait	3.5
macchiato, noisette	3
cappuccino	3.7
black coffee	3.2
hot chocolate	4
mocha	4
iced coffee	4
latte, flat white	3.5
Chai latte/dirty	4/4.5
matcha latte	4.5

THÉS

ethical, organic, natural teas, from small estates	3.5	
breakfast	lemon & ginger	iron goddess of mercy
earl grey	lemon verbena	juniper & rose
black chocolate	kukicha green	cranberry & apple
yerba mate	green rooibos	cinnamon spice
peppermint rooibos	nettle	

BOISSONS

fresh orange juice	4.5
owlett apple	4
owlet pear juice	4
eager tomato juice	4
fentimans curiosity cola	4
sipsup brighton, lemonade/raspberry	4
kefir – please ask for flavour	3
downsview farm milk	3
south downs mineral water still or sparkling 330ml	3
south downs mineral water still or sparkling 750ml	4.5

BAR MENU

	small	large
cheese board, bread	14	24
charcuterie, cornichons, bread	14	24
ham hock terrine, cornichons, bread		11
olives		4
bread basket		4
bread and dips		7
mixed nuts		4

BEER CIDER

estrella no alcohol (0.0% ABV)	5
table manners pale ale (2.8% ABV) 330ml	6.5
helles lager (4.6%ABV) 330ml	6
work ethic IPA (5.0% ABV) 440ml	7
silly moo apple cider (4.2% ABV) 330ml	6

APERRO/DIGESTIVES

kir 125ml	7
kir royale 125ml	10.5
mimosa (with Vouvray)	10.5
bloody mary	10
virgin mary	5
ricard 25ml	6
stoli vodka 25ml & orange juice	8
portobello gin & tonic 25ml	7
calvados 25ml	6
benriach, single malt, 10 yro	8
liqueur coffee - french or irish	10

COCKTAILS

chai espresso martini	11
espresso martini	10
pomme spritz (calvados, apple juice, vanilla syrup, lemon juice)	10