

Branch  
at  
**mæne**

Glass of Oxney Estate  
Sparkling **12**



*early riser*

- Maene granola, yoghurt, Bermonsey Honey **8**
- Buckwheat pancakes, Earl Grey milk jam and creme fraiche **10**
- Brown butter almond cake, poached pear, 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 toast, chilli and garlic oil, furikake **13**
- Wild garlic and mustard cress bubble & squeak hash, poached egg, piccalilli **14**

*add some*

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

*later on*

- Jersey oysters with pickled cucumber and sorrell **4.5 each or 23 for 6**
- The Snapery sourdough, whipped brown butter **4**
- Allotment vegetables, herb and sunflower seed 'tahini' **5**
- Gnocco Fritto, Sussex romesco, La Latteria stracciatella, chilli and garlic oil **8**
- Whipped Sussex ricotta, grilled purple sprouting broccoli, pickled lemon **10**
- Cornish mussels, smoked cider and butter sauce **15**
- Spring garlic and coco bean cassoulet with pickled seaweed salsa verde **16**

*+ to finish!*

- Pine panna cotta with English apples and wood sorrel **8**
- Sea buckthorn sorbet, smoked rapeseed oil, 70% chocolate **8**
- Wigmore, Bermondsey Bees Honey, marmite cracker **10**