

Brunch & Lunch

Brunch

FRIED CHICKEN WAFFLE

With guacamole, sour cream, smoked chilli dressing, coriander & lime 13

CRUSHED AVOCADO ON SOURDOUGH

With poached eggs, pea shoots, chilli & chives V 10.5

SAUTÉED MUSHROOMS ON SOURDOUGH

With spinach, poached egg & tomato relish V 9.5

>>> ADD A LITTLE EXTRA

fried/poached egg, mushroom, sourdough 2
halloumi 3

Sides

PARMESAN TRUFFLE CHIPS GF 5.8

ROSEMARY SALT FRIES V GF 4.4

THICK-CUT CHIPS V GF 4.4

Add Nduja ketchup GF 50p

ROCKET, GRILLED ARTICHOKE & PARMESAN

With balsamic vinaigrette GF 5

Mains

BRITISH SUMMER SALAD

With Isle of Wight tomatoes, Jersey Royals, radishes, fennel, broad beans, pea shoots, mint & an olive oil & lemon dressing VG GF 14

GRILLED CHICKEN & SUMMER TRUFFLE SALAD

With cos lettuce, soft-boiled egg, summer truffle & parmesan dressing, garlic & rosemary crumb 15.5

LOBSTER & SOUTH COAST CRAB LINGUINI

With cherry tomatoes & mixed soft herbs 15.5

PLANT-BASED BURGER

With facon, smoked Applewood cheese, red onion, house relish & crispy onions. Served with rosemary salt fries VG 15.2

DOUBLE FILLET BUTTERMILK CHICKEN BURGER

With Coronation slaw, avocado, cos lettuce & tomato. Served with rosemary salt fries 15

SURREY HILLS CHEESE BURGER

With cheddar, cos lettuce, tomato, sweet pickle, minced onion & house burger sauce. Served with rosemary salt fries 15.2

>>> ADD A LITTLE EXTRA

bacon, cheese, jalapeños, fried egg 1.5

Desserts

STICKY TOFFEE PUDDING

With toffee sauce & vanilla ice cream V 7.5

CLASSIC ETON MESS

With meringue shards, Kent strawberries & Chantilly cream V 7.5

CHOCOLATE BROWNIE SUNDAE

With cherry ice cream, toasted almonds V 7.8

LIVELYHOOD
INDEPENDENT & INVITING PUBS, RIGHT UP YOUR STREET

GF Gluten Free | V Vegetarian | VG Vegan

If you suffer from any food allergy or intolerance, please make your server aware.
A discretionary 10% service charge will be added to all tables receiving service and distributed to staff.