

BREAKFAST

9.30–12pm

BAR

Coffee by Coleman Coffee Roasters, London Bridge from £2.⁶⁰

Teas by Metrodeco, Brighton £2.⁷⁰

Fresh juices

Carrot & ginger £4.⁰⁰

Fresh orange £3.⁵⁰

KITCHEN

Toasted English muffin, salty butter & homemade jam £3.⁵⁰

Golden rice almond milk porridge, berry compote, flaked almonds (*vegan*) £5.⁵⁰

Free range Cacklebean eggs on toast, any style £6.⁰⁰

Dry-cured bacon bap, fried Cacklebean egg, onion ketchup £7.⁰⁰

Crushed avocado on sourdough toast, winter tomato relish (*vegan*) £8.⁵⁰

Buttermilk pancakes, blood orange & berry compote, crème fraîche, pistachios £8.⁵⁰

Cumberland sausage hash, roasted potato, caramelised onions, black cabbage, sage crumb £9.⁵⁰

Chalk Farm smoked salmon & scrambled eggs, English muffin £9.⁵⁰

Wiltshire burrata & wild mushrooms on toast, pistachio pesto £8.⁵⁰

Alice Fry up – Cumberland sausages, dry-cured smoked bacon, fried Cacklebean eggs, bloody Mary beans, garlic & thyme mushrooms, toast £11.⁵⁰

SIDES

Cumberland sausages £3.⁰⁰

Garlic & thyme mushrooms £3.⁰⁰

Dry-cured smoked bacon £3.⁰⁰

Crushed avocado £3.⁵⁰

Chalk Farm smoked salmon £4.⁰⁰

Whole Wiltshire burrata £6.⁵⁰

We work with the best local suppliers for our meat, fish and veg. Our milks and creams are from Northiam Dairy, English cheeses by The Cheese Merchants, oils and olives from Greg & Paulina on Broadway Market and our eggs are laid by free range Arlington Whites at Cackleberry Farm in the Cotswolds.

*Please inform your waiter of any food allergies before ordering.
A discretionary 12.5% service charge will be added to your bill.*

ALICE HOUSE