# DAYTIME MENU

# until 5pm

## BREAKFAST + BRUNCH

local butcher's sausage, poached eggs, roasted vine tomatoes, streaky bacon, white pudding, mushrooms, toasted sourdough - 9.5

falafel, grilled halloumi, poached eggs, roasted vine tomatoes, mushrooms, houmous, guacamole, toasted sourdough(v) - 9.5

three slices of homemade white pudding served on spinach and toast, topped with poached eggs - 7.5

eggs benedict, orange and maple glazed ham hock, sourdough toast, hollandaise sauce - 7.5 eggs florentine, wilted spinach, sourdough toast, hollandaise sauce - 7 eggs royale, smoked salmon, sourdough toast, hollandaise sauce - 8.5

grilled halloumi sandwich, butterhead lettuce, buffalo tomato, guacamole, mayo on ciabatta (v) - 6

streaky bacon sandwich, butterhead lettuce, buffalo tomato, baconnaise on ciabatta - 6

eggs any way on toasted sourdough - 5.5 add smoked salmon - 3.5 add kooks guacamole - 2

## MAINS FROM MIDDAY

aged beef burger topped with vintage cheddar, red onion marmalade, served in brioche with butterhead lettuce, beef tomato, crispy streaky bacon and twice cooked chips- 12

beer battered haddock with twice cooked chips, mint pea puree and tartare sauce - 13

indian spiced chicken, chorizo warm salad with pickled apricots and garlic mint yoghurt dressing, with croutons - 11

mediterranean salad of falafel, couscous, roasted bell peppers, lemon basil, vinagrette served with houmous and warm pitta - 9

roast butternut squash risotto with cumin, leeks, spring onion and grand padano (v) - 11 (upon request we can make this dish vegan)

#### UNDER 12S

fish or chicken goujons, green peas and twice cooked chips - 5

#### SIDES

twice cooked chips (v)(gf) - 3.5 sweet potato chips (v)(gf) - 3.5 side salad with house dressing (v)(gf) - 3.5

#### **PUDS**

orange and cinnamon bread and butter pudding with orange cream - 5.5

warm lemon and basil oil cake, mascarpone, lemon curd and parmesan shard-5.5

chilli chocolate torte served with mascarpone - 6

fine sussex cheese board and biscuits served with sliced apple, grapes and spiced apple chutney – 7.50

(v) - vegetarian (gf) - gluten free (df) - dairy free please don't hesitate to ask if you have any other dietary needs or allergies a discretionary optional gratuity of 12.5% shall be added to bills for tables of 8 and over @kooksbrighton facebook.com/kooksrestaurant www.kooksrestaurant.com

# DINNER

# from 6pm

## NIBBLES & STARTERS

honey coated chilli nuts with truffle oil (v) - 3

olives (v) - 4

mixed olives, warm pitta bread and lemon basil houmous (v) - 5

soup of the day served with toasted sourdough 4.5

slow cooked salt beef pot with horseradish mayonnaise, rambo radish shoots and toasted sourdough - 7

deep fried halloumi with parmesan herb crust, olive tapenade, lemon basil humous (v) - 6

salt and pepper squid with lime aioli - 7

twice cooked pork cubes with fennel and cumin, served with apple cider sauce and parsnip crisps (gf) - 5.5

## MAINS

rosemary salted pork belly, mascarpone mash, parsnip puree, honey roasted roots, apple cider sauce and parsnip crisps (gf) - 14

28 day aged ribeye steak, twice cooked chips, charred baby leeks with a choice of chimichiri or black bean 'Holy Cow Bell' stout sauce - 18

spiced beetroot and coconut risotto served with pickled wild mushrooms, toasted pine nuts, basil oil and shoots (v) -12

aged beef burger topped with vintage cheddar, red onion marmalade, served in brioche with butterhead lettuce, beef tomato, crispy streaky bacon and twice cooked chips- 12

salmon fillet, lemon fried potatoes, spiced beetroot puree, pickled cucumber, baby radishes, tomato and dill chutney– 14

### **PUDS**

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chilli chocolate torte served with mascarpone - 6

fine sussex cheese board and biscuits served with sliced apple, grapes and spiced apple chutney - 7.50

#### SIDES

twice cooked chips (v)(gf) - 3.5

sweet potato chips (v)(gf) - 3.5

side salad with house dressing (v)(gf) - 3.5

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# KOOKS COCKTAILS

#### moscow mule 7.5

- · the mule originates from a 1940s US ad campaign to sell america vodka this refreshing, zesty drink is served in a copper cup to maximise flavour
- · contains: vodka, lime juice, ginger beer, mint

## blackwell's dark storm 8

- · hailing from 19th century bermuda and taking a name after the colour of the drink resembled the clouds that 'only a fool or a dead man would sail under', this cocktail stars rum made by chris blackwell (founder of island records) as its key ingredient
- · contains: blackwell's rum, lime juice, angastura bitters, ginger beer

## bacon bloody mary 8.5

- the closest thing to a hangover cure and the perfect match to our breakfast or burger and as if it wasn't delicious enough, now with added bacon swap the vodka for tequila for a bloody maria, or forego the alcohol altogether for a virgin mary veggie version available upon request
- · contains vodka, amontillado sherry, tomato juice, lemon juice, tobasco, pickle juice, worcestershire sauce, celery salt, celery, cracked pepper and bacon

## campari orange 6

- · we salute the 70s: there's little more refreshing than this fusion of these two ingredients, which once combined taste like grapefruit.
- · contains: campari, freshly squeezed orange juice

## pimms cup 7.5

- over 40,000 pints of pimms are sold at wimbledon each june we've added sherry and ginger ale to the mix to give this classic an extra kick
- · contains: pimms #1, amontillado sherry, lemon juice, cucumber, ginger ale, lemonade

## pink lady 7.5

- · research into 1970s cocktails yielded this beauty shaken over ice, the gin served up in this forgotten recipe in a martini glass comes very sweet and bright pink so that even non-gin drinkers find it irresistable
- · contains: gin, grenadine syrup, sugar syrup and cream

#### espresso martini 8

- · aka 'the stimulant' this dangerously easy-to-drink sipper effortlessly mashes up an evening tipple with a morning pick-me-up its our house speciality
- · contains: espresso coffee, vodka, kahlua, frangelico

#### tom collins 7.5

- · the legacy surrounding a pretty corny 19th century joke spawned this refreshing gin drink perfect on a summers day or at any time at all
- · contains: gin, lemon juice, sugar, soda

# tommy's margarita 7.5

- $\cdot$  hailing from san francisco this smoother, more quaffable version of the classic margarita swaps triple sec for agave nectar a sweet syrup from the same plant as tequila itself
- · contains: tequila, lime juice, agave nectar

#### toblerone 7.5

- $\cdot$  a dessert in a cocktail glass all chocolatey and rich also available as a shot when paired with our chocolate brownie pudding
- · contains: baileys, kahlua, frangelico, cream

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## LAGER

camden hells lager (330ml) 4 firebird bohemia pilsner (330ml) 4.5

## **ALE**

beavertown selection: holy cowbell india stout (330ml) 5.5 gamma ray american pale ale (330ml) 5.5 neck oil session pale ale (330ml) 5

craft ale selection: the kernel pale ale (330ml) 4.5 partizan saison lemon and thyme (330ml) 4.5 partizan motueka and lime (330ml) 5 darkstar sunburst ale (500ml) 5

## CIDER

bignose & beardy medium cider (330ml) 4.5 hallets cider 5 (500ml)

## PERRY

bignose & beardy medium perry (330ml) 4.5

# GIN

portobello copa served in a copa cup gin and tonic (50cl) 7 portobello 3 beefeater 3 bombay sapphire 3 hendricks 4.5 black down 4

# RUM

elements 8 exotic spice 4
elements 8 criola cacao 4
havana club especiale anejo blanco 3
havana club especiale anejo Especial 3.5
kraken 3.5
pink pidgeon 4
santa teresa gran reserva 3.5
santa teresa 1796 5

# TEQUILA

el jimador blanco 3 altos 4

## **WODKA**

belenkaya 3 black down 4.5 black cow 4 stolichnaya 3

# **SCHNAPPS**

poire williams 3

# COGNAC/BRANDY

three barrels 4 courvoisier 4.50

# LIQUEURS

baileys 3
campari 3
disaronno 3
frangelico 3
jagermeister 3
kahlua 3
pimms no.1 3
creme de cassis 3
solerno blood orange 5

# WHISKIES

jameson 3 famous grouse 3 dalwhinnie 15 years 4.5

# AMERICAN WHISKEY

jack daniels 3 jim beam 3 old forrester 3.5

all spirits are served in 25ml measures, unless otherwise stated

# MIXERS

canada dry ginger ale 2 fever-tree tonic water 2 schweppes lemonade 2 schweppes soda water 2 schweppes tonic water 2

# JUICE

orange (freshly squeezed) 3.5 orange 2.5 oakwood farm organic english apple juice 3.5 apple 2.5 pineapple 2.5 tomato 2.5 pink grapefruit 2.5

# CORDIAL

roses lime 1.5

# WATER

tap (gratis) still mineral water small 2.5 still mineral water large 3.5 sparkling mineral water small 2.5 sparkling mineral water large 3.5

# SOFT

cocacola 2.5 diet cocacola 2.5 lemonade 2.5 fentiman's ginger beer 3 fentiman's lemonade 3

# TEA

breakfast 2 assam 2 berries 2 mint 2

# COFFEE

latte 2.5
capuccino 2.5
americano 2.5
espresso 2
piccolo 2
macciato 2
cortado 2
extra espresso shot 1.5

# HOT CHOCOLATE

hot chocolate 2.5