

LIGHT EATS

MACKEREL PATE	5.5
With pickled radish & shallot served with toasted Sourdough	
SMOKEY AUBERGINE DIP VG	5
Served with toasted sourdough & sumac	
PAN CON TOMATE VG	5
With roast garlic clove with toasted sourdough	
SOUP OF THE DAY VG	7
Please ask your server	

BIGGER EATS

FISH & CHIPS WITH A TWIST GF	17.5
Umami marinated haddock with wasabi tartar, black sesame pickled radish, minted peas and sweet potato fries	
SPAGHETTI POMODORO V	11
Fresh pasta coated in rich plum tomato sauce finished with mozzarella & basil	
GRILLED AUBERGINE WITH CHICKPEA & COUSCOUS STEW V	13.5
Umami dressed aubergine with fragrant tomato stew - topped with mozzarella and rocket pesto	
FEAST BURGER	16.5
Kent & Son's grass fed beef burger topped with our house burger sauce, roast onions, gem lettuce, tomato & mozzarella served with sweet potato fries	
BLACK BEAN BURGER V	15
Our epic bean burger contains - pickled shallots, gen lettuce, tomato, beanamole, tomato relish, burger sauce and served with sweet potato fries	

SIDE EATS

MAC & CHEESE V	6
Topped with pangritata	
DRESSED GREEN SALAD VG	4
Rocket, watercress & spinach	
BROCCOLI VG	4
With fresh chilli & lemon	
SWEET POTATO FRIES GF	4
TWICE-COOKED CHIPS GF	4

Every weekday...
...11:30am to close

PANISSE (AKA CHICKPEA) CHIPS VG	5
With zaatar & harissa mayo	
CHICKEN BITES GF	5.5
With harissa mayo	
FRAMBLED EGGS V	8.5
Omelette meets scrambled eggs with spinach, onion, chilli & Sussex Charmer	
BREAD & CRACKER BASKET VG	3
Sourdough toast & veg pulp crackers	

FFC (FEAST FRIED CHICKEN) GF	12.5
Succulent house spiced buttermilk chicken thighs served with harissa mayo	
DUKKAH SALMON GF	17.5
Oven baked Dukkah crusted salmon served with broccoli & hollandaise sauce	
RIBEYE STEAK GF	25
With chimichurri & watercress	
GRILLED HALLOUMI, BEETROOT & GIANT COUSCOUS SALAD V	11
Mint, chilli & lemon dressed couscous topped with a trio of beets, halloumi & rocket	
KALE LENTIL CAESAR SALAD V, DF	11
Coated in vegan caesar dressing finished with garlic croutons & aubergine crisp	
DETOX SALAD V	11
Spinach, apple, broccoli, beetroot, carrot, coriander & raisins in a ginger & lime dressing then topped with toasted seeds	

SWEET EATS

CHOCOLATE & SALTED CARAMEL TART	5
Served with creme fraiche	
PEAR & ALMOND TART	5
Served with creme fraiche	
CHOCOLATE BROWNIE & ICE CREAM	6
Served warm with a scoop of vanilla ice cream	
RUBY VIOLET	6
British organic ice cream & sorbets: 2 scoops of ice cream or sorbet (v)	

AT feast

EAT

Everything you feast on today is organic, sustainably sourced, and deliciously healthy...ask your server for the story of your feast

GF - Gluten Free V - Vegetarian VG - Vegan



@AT_FEAST

TAG US IN YOUR PHOTOS NOT FOR ANY PRIZE OR FREEBIES, JUST BECAUSE YOU'RE A COOL CAT LOOKING TO SUPPORT A COOL RESTAURANT.