

Glass of Champagne - 15.50
Mimosa - 8.50
Breakfast Margarita - 9.95
French 75 - 15.50



Scan here for Allergens and please make your server aware of any allergies that you have before ordering.

🌿 - Plant Based | (V) - Vegetarian

BRUNCH CLASSICS

Smashed Avo Toast (V) - 13.95
Brunch smashed avocado, sourdough, tomato & herb salsa, crumbled feta, radishes, mixed seeds and verde dressing & poached eggs

Moroccan Eggs & Mushrooms (V) (N) - 12.50
Sautéed wild mushrooms in garlic butter on thick toasted bloomer with hummus, dukkah, poached eggs and herb dressing.

Chorizo Scrambled Eggs - 12.95
Pan-tossed picante chorizo, spinach, kale and scrambled eggs on toast, with onion jam and goats cheese with beetroot gel.

Emily's Steak & Eggs - 15.00
6oz rump steak with potato hash, Chimichurri dressing, Tajin seasoning & eggs your way.

Emily's Breakfast - 14.00
Sausages, bacon rashers, hash browns, roast mushrooms, tomato, black pudding, baked beans, toast and eggs your way.

Plant Based Breakfast 🌿 - 14.00
Sausage, black pudding, spinach, hummus, smashed avocado with seed mix, mushrooms, roasted tomato, baked beans, hash browns and toast.

Emily's Breakfast Burger - 12.00
Sausage patty, back bacon and scrambled eggs with cheddar cheese and tomato relish, served on a brioche bun, with hash browns.
Double up - 5.00 for extra patty and bacon

BENEDICTS

Eggs Benedict - 11.50
Sliced ham on toasted English muffins, with poached eggs, hollandaise sauce, and baby herb salad.

Eggs Florentine - 11.50
Wilted spinach on toasted English muffins, with poached eggs, hollandaise sauce, verde dressing and baby herb salad.

Eggs Atlantic - 14.00
Scandinavian smoked salmon on toasted English muffins, with poached eggs, hollandaise sauce, caviar, verde dressing and baby herb salad.

BREAKFAST ADDITIONS

Smoked Salmon - 5.50 | **Halloumi** - 4.00 | **Bacon, Sausage or Chorizo** - 3.00 | **Mushroom, Tomato, Spinach, Hash Browns** - 2.00

SWEET

Pancake Stack - 11.95
Three fluffy pancakes topped with your choice of **three** toppings:
(V) **Toppings:** Nutella, whipped cream, chocolate sauce, Oreo soil, Butterscotch. 🌿 **Toppings:** Biscoff spread, Biscoff crumb, banana, blueberries, strawberries, blackberries, maple syrup.

Brunch Club's Famous French Toast (V) (N) - 13.00
Brioche fingers tossed in vanilla egg batter, crisped up and tossed in cinnamon sugar with lemon curd, blueberry compote and hazelnut praline. **Add crispy bacon or sausage for 2.00**

Please note, an optional 10% service charge is automatically applied on tables of 4 and over

ALLERGENS - We can't guarantee any of our food is suitable for those with allergies due to a high risk of cross contamination in our multi-ingredient kitchens. If you are interested in an allergen or ingredient in our food, please check our full Ingredient information from our management team or senior chef on duty.

SANDWICHES & SALADS

The Club Sandwich - 13.50
Triple layered sandwich of bacon, chicken, egg, cheese, lettuce, mayonnaise and tomato. Served with Fries & Slaw.

Emily's Steak Sandwich - 16.00
6oz Rump Steak, Caramelised Onion, Rocket & Roasted Mushrooms, on Chargrilled Bloomer with Fries and Peppercorn Sauce.

The Nutrition Bowl 🌿 - 10.50
Charred corn, tenderstem broccoli, roast sweet potato, couscous, tomato and herb salsa, edamame beans, avocado, hummus, 'Greens for Good' lettuce and crispy kale
Additional proteins: 6oz Rump Steak with Teriyaki Dressing - 5.00
Grilled Chicken - 4.40 | Crispy Sea Bass Fillet - 7.00
Beetroot Falafels - 3.00 | Chorizo - 4.00 | Poached Egg - 1.50

SIDES

Skin On Fries 🌿 - 4.50

Greek Fries 🌿 option available - 6.00
Feta, oregano, garlic & herb olive oil tossed fries

Fries Cacio e Pepe - 6.50
Black pepper and truffle mayonnaise, with parmesan.

Peppercorn Sauce - 4.50

emily's
by day

