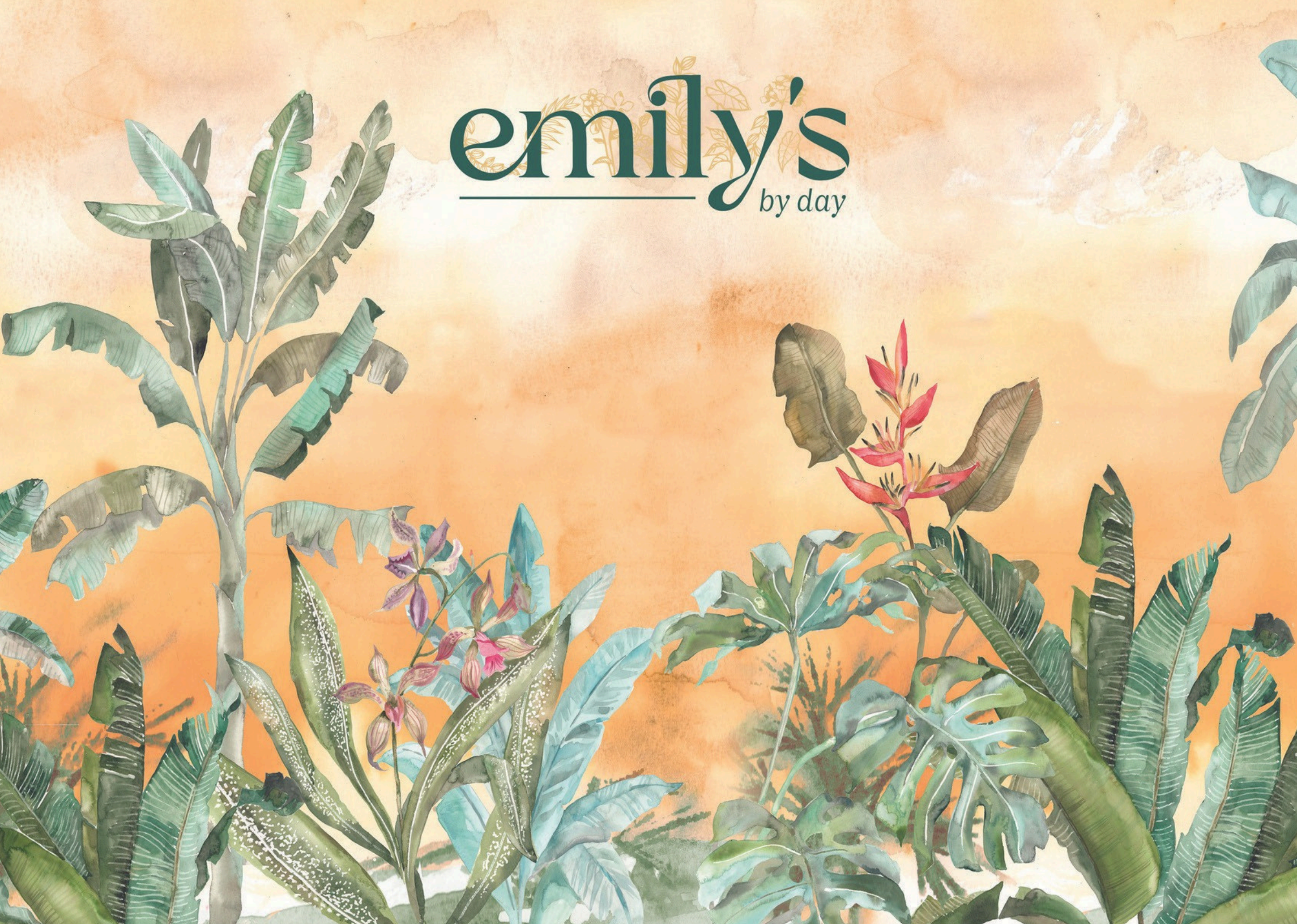


emily's
by day





Glass of Champagne - 16.50	Breakfast Margarita - 10.75
French 75 - 16.50	Mimosa - 8.50
Bloody Mary - 10.75	Irish Coffee - 7.25

BRUNCH CLASSICS

Emily's Breakfast (GFA)

2 sausages, 2 back bacon rashers, hash browns, mushroom, tomato, black pudding, beans, toast & eggs your way - 15.50

Plant Based Breakfast (VE) (GFA)

Chorizo, spinach, mushrooms, tomato, black pudding, avocado, beetroot houmous, hash browns, beans & toast - 15.50

Whipped Avocado on Toast (V) (GFA)

Whipped avocado on pumpkin seed toast, whipped feta, confit cherry tomatoes, pickled beetroot chutney, drunken onion jam, poached eggs & pomegranate dressing - 15.50

Thai Scrambled Eggs (V) (GFA)

Scrambled eggs infused with ginger, garlic, sambal oelek, coriander & Thai basil. Finished with Nam-Jim dressing, beansprouts & crispy shallots, Served on sourdough toast - 13.50

Emily's Steak & Eggs (GF)

6oz Rump steak, Potato hash, Chimichurri dressing & eggs your way - 16.95

Low Cal Steak & Eggs (GF)

6oz rump steak, tenderstem broccoli, poached eggs, roasted sweet potato & avocado - 16.95

Chorizo Scrambled Eggs (GFA)

Chorizo sauteed with scrambled egg, spinach & kale on sourdough toast served with whipped goats cheese & drunken onion jam - 14.50

Moroccan Eggs & Wild Mushrooms (V) (GFA)

Sauteed wild mushroom in garlic, sumac & parsley butter on sourdough toast with hummus, dukkah eggs & verde dressing - 13.50

Brunch Burger (GFA)

Sausage patty, crispy bacon, cheese, folded egg & tomato chutney served with potato hash - 13.00

Plant Based Brunch Burger (VE) (GFA)

Sausage patty, cheese, portabello mushroom, spinach, served with potato hash - 13.00

Emily's Hash Benny (GF)

With pulled pork, poached eggs, whole grain mustard hollandaise & shredded apple salad - 14.50

Please note, an optional 10% service charge is automatically applied on tables of 2 and over.

SUPREME BENEDICTS

Poached eggs on toasted supreme croissant, with aerated hollandaise sauce, verde dressing & your choice of topping.

Grilled Ham Benedict (GFA)

Grilled ham with crispy pancetta - 13.00

Smoked Salmon (GFA)

With beetroot cured salmon & red avruga - 14.50

Mushroom & Spinach (V) (GFA)

With sauteed wild mushrooms, spinach & crispy enoki mushrooms - 12.50

SWEET TREATS

Pancake Stack (VA)

Three fluffy pancakes topped with your choice of THREE toppings: Toppings: Biscoff spread, Biscoff crumb, banana, blueberries, strawberries, maple syrup & hazelnut praline.(V): Nutella, whipped cream, chocolate sauce, Oreo soil, peanut butter, pistachio cream, Bueno sauce, vanilla soft serve & chocolate brownie - 11.50
Add streaky bacon or sausage - 3.00

Emily's Classic French Toast (V)

Triple stacked Brioche loaf slices in vanilla batter griddled in cinnamon sugar, with winter berry compote, maple syrup, vanilla soft serve & hazelnut praline - 13.50
Add streaky bacon - 2.50

SIDES

Salt & Pepper Hash Browns (V) (GF)

Hash brown pieces with salt & pepper seasoning, peppers, onions & coriander - 6.50

Greek Fries (VA) (GF)

Fries tossed in feta, oregano, garlic & herb olive oil - 6.50

Rebel Seasoned Fries (V) (GF) - 4.50

Nduja Fries (GF)

Fries tossed in nduja, with garlic aioli & finished with hot honey - 6.50

Salt & Pepper Fries (V) (GF)

Fries topped with salt and pepper seasoning, peppers & onions & kewpie mayo with coriander - 6.50

LUNCH CLASSICS

Upgrade to Loaded Fries - 2.50

Rebel's Famous Club Sandwich

Chicken, bacon, cheese, egg, crisp baby gem leaf & tomato with mayonnaise on toasted granary loaf served with Rebel seasoned fries - 16

Rebel's Famous Grilled Cheese (V)

Three cheese & spring onion mix with tomato pesto on thick cut bloomer. Served with Rebel seasoned fries - 12.50 Add ham(+2.00)

Chopped Chicken Caesar Wrap

Chicken, bacon, gem lettuce & parmesan cheese finely chopped & tossed in Caesar dressing, folded in a sun dried tomato wrap. Served with Rebel seasoned fries - 15.50

Cubano Roll

Sliced gammon, mojo pulled pork, mustard, pickles & cheese served with mojo mayonnaise & Rebel seasoned fries - 16.00

Philly Cheese Steak Sandwich

Onions, peppers & ribeye strips sauteed then finished with cheddar cheese & steak sauce on a hoagie roll with Rebel seasoned fries - 17.00

SALADS

Emily's Caesar Salad (GFA)

Crisp baby gem lettuce, parmesan shavings, focaccia croutons, crispy bacon & caesar dressing - 9.50

Charred Chicken & Rice Salad (GFA)

Blackened marinated chicken thighs, avocado, sesame red cabbage slaw, mango & chilli salsa, corn ribs with jasmine rice topped with soy & lime dressing - 15.00

Nutrition Bowl (VE)

Tenderstem broccoli, sweet potato, crispy baby gem leaf, spinach, tomato & mango salsa, charred corn, hummus, cous cous, smashed avocado, edamame beans with vierge dressing - 11

Add Proteins:

Beetroot Falafel - 3.00 Crispy Halloumi (V) - 3.50
Grilled Chorizo - 4.00 Teriyaki 6oz rump - 6.50 Grilled Chicken Breast- 5.00 Smoked Salmon - 5.50



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.

(VE) Vegan - (V) Vegetarian - (VA) Vegan Alternative
(GF) Gluten Free - (GFA) Gluten Free Alternative