



BREAKFAST MENU

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

BREAKFAST CLASSICS

Emily's Breakfast (GFA)

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

Plant Based Breakfast (VE) (GFA)

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

Dragonfruit Acai Bowl (VE)

Pistachio granola, strawberry relish, kiwi, chia seeds, coconut & banana - 11.50
Add Peanut Butter - 1.50

Sausage or Bacon on Sourdough (GFA)

Smoked bacon rashers or grilled sausages on sourdough toast - 7.50
Add egg your way - 1.50

Smashed Avocado on Toast (V) (GFA)

Smashed avocado on toast with poached eggs, feta, pickled red onion, crispy chilli oil, muhammara & pistachio crumb - 14.50

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 - 18.45

Chorizo Scrambled Eggs (GFA)

Chorizo sauteed with scrambled egg, spinach & kale on sourdough toast. Served with whipped goats cheese and 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

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

SWEET TREATS

Pancake Stack (VA)

Three fluffy pancakes topped with your choice of THREE 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)

EGGS BENEDICTS

Two poached eggs on a toasted English muffin, with Hollandaise sauce & green goddess dressing. Served with your choice of:

Smoked Salmon & Avruga - 16.00

Thick Cut Sliced Gammon & Pancetta Crumb - 15.50

Greens & Toasted Almonds - 14.50

Kale, Spinach & Broccoli

SIDES

Salt & Pepper Hash Browns (VE) (GF)

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

Greek Hash Browns (V) (GF)

Hash brown pieces tossed in garlic & herb olive oil, feta & oregano - 6.50

Handcut Fries (VE) (GF) - 4.50

Tomato / Mushroom / Beans / Spinach / Eggs - 2.00

Bacon / Sausage / Vegan Chorizo / Avocado / Hash Browns - 3.00

Smoked Salmon - 5.50



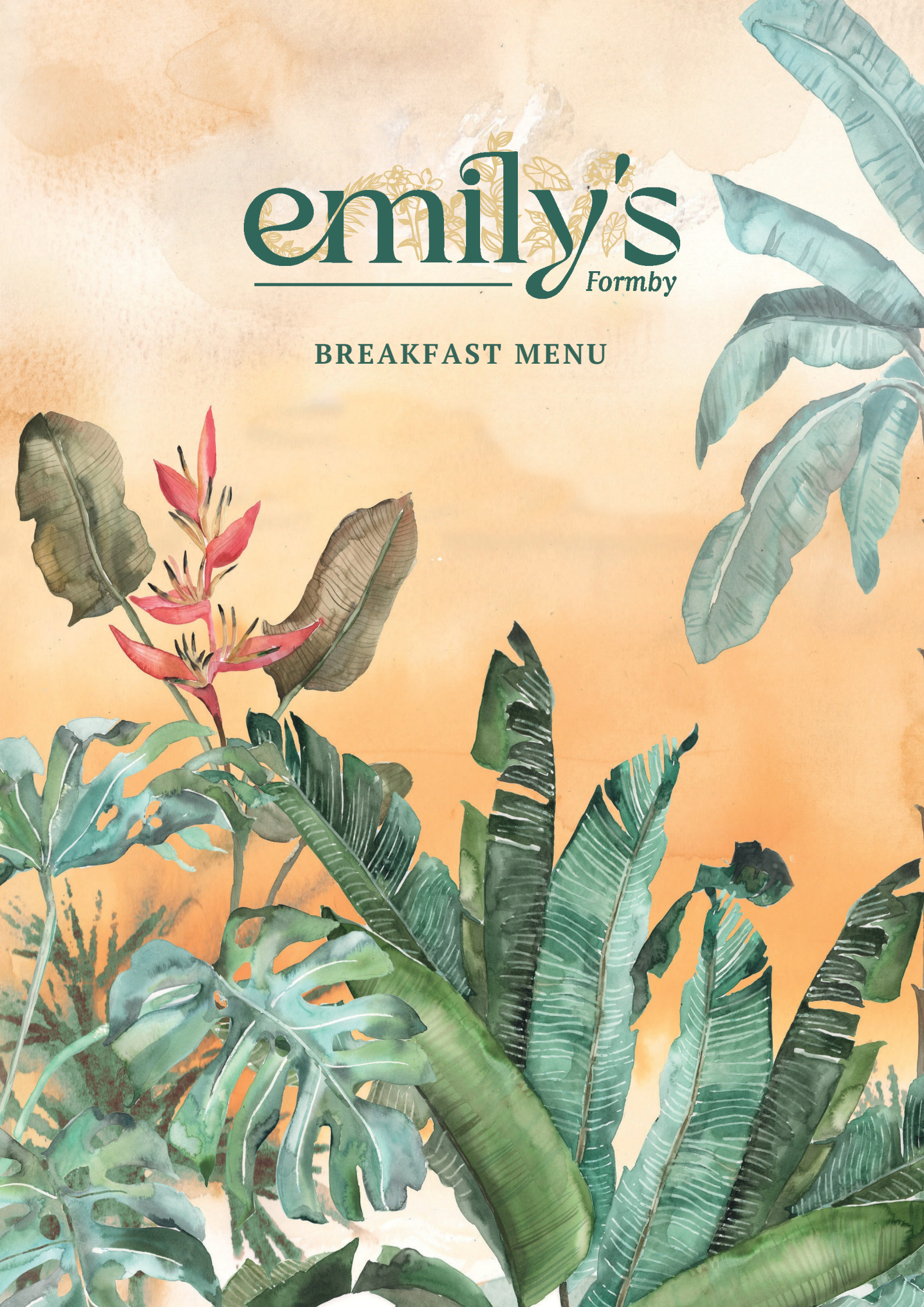
Scan here for Allergens and please make your server aware of any allergies that you have before ordering.

(VE) - Vegan (V) - Vegetarian

(VA) - Vegan Alternative

(GF) - Gluten Free

(GFA) - Gluten Free Alternative



emily's

Formby

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