

ANY TIME EGGS

**SMASHED AVOCADO ON SOURDOUGH**

poached eggs, kale, lime, chilli, coriander £9  
(chorizo +£2)

**CORN CAKES**

spinach, poached eggs, sriracha hollandaise £11

**CORNBREAD WAFFLES**

bacon, fried eggs, hot honey-butter,  
spicy ketchup £12

**MEXICAN OMELETTE**

avocado, chilli, spring onion, queso fresco,  
coriander, salsa £10

AM

FROM 8 TO 12PM

PM

FROM 12 TO 10PM

EGGS

**TWO EGGS**

any style, on toast £6.5

**SMOKED SALMON**

scrambled eggs, sourdough £12

HEALTHY

**EGGBREAK POT**

chia seed, coconut, almond milk, pomegranate, dates £5

**CHARRED PINK GRAPEFRUIT**

kefir yoghurt, pistachio £4

**HOUSE GRANOLA**

yoghurt, berries, honey £4

SWEET

**CRUNCHY FRENCH TOAST**

banana & blueberry, cinnamon, brown butter maple syrup £9

**FLUFFY PANCAKES**

berries, sour cream, maple syrup £8

BUNS

**MCMUFFIN**

sausage patty, fried egg, American cheese, sambal £8

**BACON AVOCADO BUN**

dry cured bacon, smashed avocado, fried egg £9

EXTRAS

**HALF AVOCADO £2**

**BACON £3**

**SMOKED SALMON £5**

**ROAST PORTOBELLO £2**

**CHORIZO £3**

**SRIRACHA HOLLANDAISE £3**

SHARE

**HOUSE STUFFED FLATBREAD**

spinach, feta, cucumber yoghurt, sumac £4

**CRISPY CHICKEN WINGS**

soy, ginger, spring onion, sesame £7

BUNS

**FRIED CHICKEN SANDWICH**

lettuce, hot sauce, house pickles £13

**BACON CHEESEBURGER**

lettuce, bun sauce, pineapple bacon jam £13

(double up +£4)

**VEGGIE BUN**

roast portobello, crispy Cornish brie, lettuce, pickles £12

PLATES

**SPRING SALAD**

baby gem, peas, broad beans, fresh curds, pea shoots lemon oil £6/11

**DAY-BOAT FISH FINGERS**

Old Bay tartar, Asian slaw £12

**SUFFOLK CHICKEN MILANESE**

fried egg, rocket, berkswell, lemon £15

**HEREFORD FLAT IRON**

wood grilled, house sauce £15

SIDES

**FRIES £3**

**GREENS £4**

**SALAD £3**

**ASIAN SLAW £4**

SWEET

**CEREAL-MILK SOFT SERVE**

brown butter cornflake sprinkles, cone or pot £5

**WARM BRIOCHE DONUTS**

passion fruit curd £5

**CHOCOLATE POT**

salted milk chocolate, miso crumble £5

# EGGBREAK

NEIGHBOURHOOD KITCHEN

Artisan butchers **TURNER & GEORGE** supply our rare-breed, grass-fed, dry-aged, traditionally butchered beef. Broken down, it's some of the best meat around.

**FISH FOR THOUGHT**, a small Cornish family business, supply our fish, which comes in overnight from Cornish day-boats. This means that the boats only stay out for a day (not like the giant trawlers that stay out for weeks), meaning that your fish would have been swimming in the sea 36 hours ago. It's also responsibly sourced and we never know what we're going to get: the fish they catch is the fish they deliver.

Award winning, specialist Mexican food producer, **COOL CHILE COMPANY** supply our chillies, herbs and spices. They might be called Cool, but they're pretty HOT.

**THE BREAD FACTORY** have been kneading and baking in London since 1993, they hand-bake our sourdough. Oh and they have won multi-awards.

We don't charge for still or sparkling water.

We've sourced a great selection of beers that are all in cans, because cans are better for the environment and better for the beer.

Our eggs come from happy hens who walk on grass.

Everything you leave as tips or service charge goes straight to our staff.