

EGGBREAK



12:51 X EGGBREAK

12:51 EGG, BACON & CHEESE TOASTY 15

An Eggbreak classic gets a James Cochran revamp with his delicious 12:51 scotch bonnet pepper jam. Infused with red chillies and tomatoes. Egg, bacon cheese and 12:51 jam. What more could you want?

eggs all day

HOT 4 EGGBREAK TABASCO FRITTATA

SANDO (V) 10.5

Potato frittata, pickled shallot, Tabasco sauce chimichurri, brioche bread sandwich with Avo +3, Bacon +4, Fried Egg +1.5

SWEET POTATO ROSTI (V/GF) 11.5

Poached egg, goat's cheese, kale, pine nuts, dill yogurt

AVO TOAST (V) 13

Sourdough, poached eggs, smashed avocado, salsa verde, leafy radish, lime
Soft cocktail pairing Lyre's Margarita

EGGBREAKY MELT (V) 12

Potato bun, roasted red pepper jam, American sliced cheddar, scrambled eggs
with Pork & leek sausage +4 Bacon +4

BREAKYBAB (V) 10

Flatbread, aubergine tahini, fried egg, sesame, Mediterranean feta, pomegranate
with Lamb merguez sausage +4

TURKISH EGGS (V) 12

Poached eggs, dill yoghurt, smoked paprika and a cheese toastie

EGGBREAK BENEDICT 13

Toasted muffin, poached eggs, brown butter hollandaise with Scottish smoked salmon or hardwood smoked bacon

Soft cocktail pairing Toast On The Side

MEXICAN OMELETTE (V) 12

Omelette with avocado, chilli, spring onion, feta cheese and coriander

Soft cocktail pairing Lyre's Margarita

HOT HONEY FRENCH TOAST 15

Savoury French toast, za'atar, cherry tomatoes, garlic, thyme. poached eggs, labneh, Dr Sting's hot honey.

LAMB HASH (GF) 14

Shredded lamb, sweet potato hash, fried egg, salsa verde, dill yogurt

SALMON FISH CAKE 15

Salmon fish cake with poached eggs, sriracha hollandaise and spinach

SPICY PIGGY BUN 9.5

Gochujang- spiced pork patty, homemade chilli jam, ginger, fried egg, American cheese, potato brioche bun

BTA BAP 9.5

Smoked streaky bacon, heritage tomato, spiced avocado, potato brioche bun

JOHN'S SABICH EGG BENEDICT (V) 12

Poached egg, tahini hollandaise, Bharat aubergine, spinach & cream cheese on a toasted bagel

with Avo +3, Mushrooms +3, Bacon +4

HALLOUMI & AVOCADO SALAD (V/GF) 12

Cucumber, baby spinach, lemon yogurt, fennel, mint, sunflower seeds

with Poached eggs, one +1.5 two +3

Something sweeter

NUTELLA FRENCH TOAST	12
Cornflakes, mascarpone	
<i>Soft cocktail pairing</i> Eggbreak Espresso Martini or Cereal Milk Punch	
ARI'S PANCAKES (V)	11
Banana, raspberries, salted caramel butter	
<i>Soft cocktail pairing</i> Cereal Milk Punch	
HOUSEMADE QUINOA GRANOLA (V)	10
Date yogurt, orange, blueberries	
REINA'S COCONUT AND BANANA BREAD (V)	8
Clotted cream, blueberries	
HONEY BEE BOWL (V/GF)	10
Soft overnight oats, wildflower honey, Granny Smith apple, cardamom, walnuts, bee pollen	

a bit extra

Halloumi (V)	3
Tater tots (V)	3
Thyme roasted field mushrooms (VG)	3
Grilled tomatoes (VG)	3
Smashed avocado, chilli, lemon (VG)	4
Puglian burrata (V)	7
Scottish smoked salmon	5
Pork & leek sausage	4
Hardwood smoked bacon	4
Grilled chorizo	4
Lamb merguez sausage	4
Sliced Avocado (VG)	3

the bakery

PASTRIES

Croissant, butter & jam / marmalade.....	3
Pain au chocolat	4
Baklava croissant	6

BREADS

Rye	2
Pita	3
Sourdough	2
Gluten Free	3
Bagel	3
Muffin	3
Brioche Slice	3

Regrettably we cannot guarantee that any of our menu items are free from nuts. Please let us know if you have any allergies or require information on ingredients used in our dishes.

EGGBREAK



Coffees

House Brew monthly special	3
Single origin beans (free refills)	
Origin Roastery	2.8
Espresso, americano	
Regulars	3.2
Cappuccino, latte, cortado, macchiato, mocha, flat white	
with Skimmed, almond, oat, soy, coconut, hazelnut or decaf +0.3	

others

Hot chocolate	4
Matcha latte	5
Fresh orange, apple or grapefruit juice	2.75
Coca-Cola, Diet Coke, Fever-Tree tonic, lemonade or soda	3
Bottled water, still or sparkling (750ml)	3.5

smoothies

PRESS (cold pressed bottled)	6
Berry Recovery – Apple, banana, lime, coconut water, strawberry, blueberry, raspberry, coconut milk	
Immunity – Apple, banana, orange, avocado, lemon, ginger, turmeric, cayenne	
Super Greens – Apple, banana, lemon, spinach, cucumber, avocado, guarana	

teas

Builder's Tea (mug)	3
CANTON TEA	4
Loose Leaf Tea Pot – Earl Grey, lemongrass & ginger, English breakfast, jade tips, rooibos, jade oolong, jasmine pearls, Moroccan mint, chamomile	
DRY DRAGON	5
Real Kombucha – Green tea	
TRIP CBD	4.5
Elderflower & Mint , contains 15mg CBD	
Lemon & Basil , contains 15mg CBD	
EGGBREAK ICED TEA	5.5
Berry Hydrating – Cold infused hibiscus and berry tea, lemon, maple	
Green Goddess – Cold infused lemongrass & ginger tea, lemon, agave	

juices

DAILY DOSE (cold pressed bottled)	6
O'Fresco – Apple, carrot, lemon, ginger, turmeric	
Zenzero – Apple, ginger, lemon, thyme	
Rouge – Apple, beetroot, ginger, lemon, aloe vera	
C-Bomb – Orange, lemon, freeze dried cherry	
Coco Verde – Coconut water, romaine, kale, spinach, cucumber, lemon, mint	

cocktails

COCKTAILS BY LYRE'S 8

Lyre's 'impossibly crafted **non-alcoholic spirits**', in collaboration with Eggbreak, present a selection of cocktails designed specifically to pair with signature dishes. Complete your experience...

Toast On The Side – Lyre's Italian spritz, Copenhagen sparkling tea, tonic
Crafted to accompany eggs any which way and especially good as a toast to our magnificent Eggbreak Benedict

Lyre's Margarita – Lyre's white cane, Lyre's orange sec, lime juice, chilli
Concocted as the ideal complement to our Mexican Omelette and a must-try with Avo Toast

Eggbreak Espresso Martini – Lyre's white cane (or rum **+3**), Lyre's coffee originale, SOLO coffee concentrate, dash of sugar
A strong finish, with or without the hard stuff!

Cereal Milk Punch – Lyre's amaretti, cereal milk, lemon juice
Enjoy with Nutella French Toast or Caramel Pancakes for maximum decadence ;)

SPRITZ & CLASSICS 9

Ruby Spritz – Pampelle Ruby Grapefruit, soda, prosecco

Melon Spritz – Melonade, tonic water, prosecco

Brit'Spritz – Kamm & Sons, elderflower cordial, soda, prosecco

White Negroni – Gin, Lillet Blanc

Sbagliato – Campari, sweet vermouth, prosecco

Rossini – Strawberry purée, prosecco

HOUSE GIN & TONICS

Portobello Road No. 171, Fever Tree Tonic **6.5**

Boxer Gin, London Essence Grapefruit and Rosemary Tonic **7.5**

Tanqueray No. 10, London Essence Pomelo & Pink Pepper Tonic **9.5**

BLOODY MARYS 9

The Classic One – Vodka, tomato, spicy mix, lemon, celery

The Hot One – The Classic One plus Frank's Hot Sauce

The Healthy One – Vodka, St Germain, pineapple, celery, lime, wasabi

beers

Toast Craft Lager, London **5.5**

Toast Pale Ale, London **5.5**

Aspall Cyder, Suffolk **5.5**

wines

WHITE 125ml / 500ml / 750ml
Blau Cel Organic Blanc, 2018, Catalunya Spain **6 / 19 / 34**

ROSÉ
Château Gassier Organic, Côtes de Provence, 2015, France **5 / 20 / 28**

RED
Melodias Malbec Trapiche, 2015, Argentina **4.5 / 18 / 25**

BUBBLES
Prosecco Artigianale, Italy **6.5 / NA / 39**