

UPGRADE TO BOTTOMLESS DRINKS

Upgrade your Brunch experience with BOTTOMLESS selected drinks for just 29.50pp. Ask your server for more details.



THE BRUNCH & COCKTAIL CLUB

THE BRUNCH CLUB | Available all day.

House Roasted Granola Tropicale - 9.50

Served with mango labnah, pineapple, passionfruit and toasted coconut.

Smashed Avo Toast (V) - 12.95

Smashed avocado, sourdough, tomato & herb salsa, crumbled feta, radishes & Verde dressing, with poached eggs.

Moroccan Eggs & Mushrooms

(V) (N) - 11.95

Sautéed wild mushrooms in garlic butter on thick toasted bloomer with lemon & herb hummus, dukkah poached eggs & herb dressing.

Chorizo Scrambled Eggs - 11.95

Chorizo, spinach & scrambled eggs served on thick toasted bloomer with onion jam, goat's cheese & beetroot gel.

Brunch Club Steak & Eggs - 14.50

6oz rump steak with potato hash, Chimichurri dressing & eggs your way.

Breakfast Burger - 9.95

Sausage patty, fried egg, bacon, cheese & tomato relish served on a brioche bun with a side of hash browns.

Double up with extra sausage patty, bacon & cheese (+ 5.00)

Plant Based Breakfast Burger 🌱 - 9.95

Sausage, avocado, mushroom, plant based cheddar & spinach served on a brioche bun with a side of hash browns. *Add a fried egg or halloumi (+ 1.50) (V)*

The BC Benedict - 11.95

Slow-cooked pork shoulder in garlic & fennel salt on thick toasted bloomer, poached eggs, pomegranate molasses, hollandaise & shredded apple.

Brunch Club Breakfast - 13.95

2 sausages, 2 back bacon rashers, hash browns, mushrooms, tomatoes, black pudding, baked beans, eggs your way & toast.

Plant Based Breakfast 🌱 - 13.95

Sausage, spinach, lemon & herb hummus, avocado smash, mushrooms, roast tomato, black pudding, baked beans, hash browns & toast.

BENEDICTS

Poached eggs on toasted English muffins with hollandaise sauce & herb salad, with your choice of:

Grilled Ham - 11.00

Sautéed Spinach (V) - 11.00

Liverpool Artisan Smokehouse

Smoked Salmon and Caviar - 13.00

Buttermilk Fried Chicken

with Harissa Ketchup - 13.00

SWEET TREATS

Pancake Stack - 10.95

Three fluffy pancakes topped with your choice of THREE toppings:

🌱 Toppings: Biscoff spread, Biscoff crumb, banana, blueberries, strawberries or maple syrup.

(V): Nutella, whipped cream, chocolate sauce, Oreo soil, or peanut butter.

Add Bacon or Sausage (+3.00)

Brunch Club's Famous French

Toast (V) (N) - 12.00

Brioche fingers tossed in vanilla egg batter, crisped up & tossed in cinnamon sugar with lemon curd, blueberry compote & hazelnut praline.

Add Bacon or Sausage (+ 3.00)

Fried Chicken Waffles (N) - 11.95

Buttermilk fried chicken breast, smoked almond butter & maple syrup, served on Brunch Club waffles.

SWEET ROYALES

Black Forest (N) - 14.00

Croissant royale in vanilla batter, with black cherry compote, vanilla ice cream, nutella, roasted hazelnuts.

Pistachio, Lemon and Blueberry (N) - 14.00

Croissant royale in vanilla batter, with lemon and blueberry compote, pistachio crème, crushed pistachios and pistachio ice cream.

THE LUNCH CLUB | Available from 12pm.

All served with slaw and fries or side salad.

Upgrade to Loaded Fries (+2.50).

Buffalo Hot Honey Fried

Chicken Burger - 14.50

With Harissa labnah, Sumac onions and crisp baby gem leaf.

Brunch Club Sandwich - 12.95

Bacon, chicken, fried egg, tomato, crisp baby gem leaf, cheese & mayonnaise, on granary loaf.

Argentinian Steak Sandwich - 16.00

Seared rump steak with tomato and coriander salsa, crisp lettuce and chimichurri on a warm baguette.

Bacon Double Beef Smash Burger - 12.95

Double 3oz smash patties with American cheese, crispy bacon, crisp baby gem leaf with pickles & house burger sauce.

Plant Based Burger 🌱 (N) - 12.00

Moving Mountains patty on a vegan brioche bun with pickles, red pepper aioli, macadamia nut cheese & crisp baby gem leaf.

Nutrition Bowl 🌱 - 9.50

Tenderstem broccoli, roast sweet potato, crisp baby gem leaf, charred corn, Fattoush salad, hummus, cous cous, avocado, edamame beans with verde dressing.

Salad Proteins and Add-Ons:

Beetroot Falafel 🌱 - 3.00

Crispy Halloumi (V) - 3.50

Grilled Chorizo - 4.00

Teriyaki Beef Steak - 5.00

Grilled Chicken - 5.00

Liverpool Artisan Smokehouse

Smoked Salmon - 5.50

SIDES

Skin-On Fries 🌱 - 4.50

Mini Nutrition Bowl 🌱 - 6.50

TOASTIES

Brunch Club Grilled Cheese - 10.50

Three cheese & spring onion mix with tomato pesto on thick cut bloomer. *Add ham (+2.00)*

Cubano Toastie - 10.50

Pulled pork, sliced ham, mustard, cheese mix, mojo mayonnaise & pickles on thick cut bloomer.

Goat's Cheese & Caramelised Onion Toastie (V) - 10.50

Thick slices of goat's cheese, onion jam & mozzarella on thick cut bloomer.

Add bacon (+2.50)

LOADED FRIES

Greek Fries (V) - 6.50

Feta, oregano, garlic & herb olive oil tossed fries. *(Vegan option available 🌱)*

Souvlaki Fries - 6.50

Pulled pork with fennel salt, tomato salsa & garlic aioli.

Hot Honey Fries - 6.50

Fried tossed in Sumac onions with buffalo hot honey.

BRUNCH ADDITIONS

Tomato / Mushroom / Beans - 2.00

Spinach / Egg / Hash Brown - 2.00

Bacon / Sausage - 3.00

Vegan Sausage / Avocado - 3.00

Halloumi / Sausage Patty - 3.50

Smoked Salmon - 5.50



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

🌱 Plant based | (V) Vegetarian | (N) Nuts

Please note, an optional 10% service charge is automatically applied.

The background of the entire image is a dense, repeating pattern of tropical leaves. The leaves are rendered in various shades of green, from light lime to dark forest green, with detailed vein structures. They are scattered across the frame, creating a lush, jungle-like atmosphere.

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