

UPGRADE TO BOTTOMLESS BRUNCH.

Upgrade your brunch experience with bottomless selected drinks alongside any dish from the menu, for just 40pp. Ask your server for more details



THE BRUNCH & COCKTAIL CLUB

COCKTAILS

Breakfast Margarita - 10.75

Mimosa - 8.50

Espresso Martini - 10.75

Bloody Mary - 10.75

Irish Coffee - 7.25

THE BRUNCH CLUB

Brunch Club 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 hummus, 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, bean sprouts & crispy shallots. Served on sourdough toast - 13.50

Brunch Club 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

Bacon & Eggs (GFA)

Thick cut pressed & cured belly pork in a maple glaze with scrambled eggs, creme fraiche & chives on sourdough toast - 15.00

Chorizo Scrambled Eggs (GFA)

Chorizo sauteed with scrambled egg mix, 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

Fried Chicken & Waffles

Buttermilk marinated crispy chicken breast, ginger & honey buffalo sauce, smoked garlic aioli & gherkins on sweet waffles - 14.50

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

Brunch Club Hash Benny (GF)

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

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 smoked salmon & red avruga - 14.50

Mushroom & Spinach (V) (GFA)

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

SWEET TREATS

Pancake Stack (VA) (GFA) - 11.50

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.

Add streaky bacon or sausage patty - 3.00

Brunch Club Classic French Toast (V)

Triple stacked Brioche loaf slices in vanilla batter griddled in cinnamon sugar, with winter berry compote, maple syrup, vanilla ice cream & hazelnut praline - 13.50.

Add streaky bacon - 2.50

Jubilee Waffles (V)

Sweet waffles with vanilla soft serve, cherry compote & cinnamon sugar - 13.50

THE LUNCH CLUB

Upgrade to Loaded Fries - 2.50

Cubano Roll

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

Rebel's Famous Club Sandwich (GFA)

Chicken, bacon, cheese, egg, crisp baby gem leaf & tomato with mayonnaise on toasted granary loaf served with Rebel seasoned fries - 16.00

The Vegan Double Smash Burger (VE) (GFA)

Double stacked vegan burger on a brioche bun with smoked cheddar, crisp baby gem leaf, pickles, tomato & burger sauce served with Rebel seasoned fries - 15.50

Bacon Double Smash Burger (GFA)

Double 3oz smash patties with American cheese, crispy bacon, crisp baby gem leaf, pickles & house burger sauce served with Rebel seasoned fries - 15.50

Brunch Club 24 Hour Chicken Burger (GFA)

Chicken fillet brined & marinated in buttermilk, deep fried in our seasoned flour. Served on a seeded bun with pickles, sliced tomato, American cheese & Comeback sauce, served with Rebel seasoned fries - 15.50

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

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

Chicken Parmigiana Hoagie Roll

Crispy chicken parm, vodka Napoli sauce & smoked mozzarella on a soft ciabatta roll with slaw & pesto aioli, served with Rebel seasoned fries - 16.00

SALADS

Brunch Club Caesar Salad (GFA)

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

Nutrition Bowl (GFA) (VE)

Tenderstem broccoli, sweet potato, crispy baby gem leaf, spinach, crispy kale, charred corn, hummus, cous cous, smashed avocado, edamame beans with vierge dressing - 11.00

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

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 | Salmon - 5.50 | Avocado - 3.00 | Poached Egg - 2.00

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

Salt & Pepper Fries (V) (GF)

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

Nduja Fries (GF)

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



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

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

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

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