

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, hummus, hash browns, beans & toast - 15.50

Smashed Avocado on Toast (V) (GFA)

Smashed avocado on toast with poached eggs, pickled red onion, feta cheese, pistachio crumb, crispy chilli oil & muhamarra - 15.50

Brunch Club Steak & Eggs (GF)

6oz rump steak, potato hash, chimichurri dressing & eggs your way - 16.95 *Upgrade to 6oz Ribeye +4*

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 & pesto - 13.50

Fried Chicken & Waffles

Crispy chicken tenders, 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

Dragonfruit Açaí Bowl (VE) (GFA)

Banana, strawberry relish & pistachio granola with chia seeds, coconut & kiwi - 11.50
Add peanut butter +1.50

Turkish Eggs (V) (GFA)

Soft poached hens eggs, with garlic labnah, chilli & paprika dukkah served with warm focaccia - 11.50

EGGS BENEDICTS

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

Grilled Ham (GFA)

Grilled ham with crispy pancetta - 13.00

Smoked Salmon (GFA)

With smoked salmon & red avruga - 14.50

Greens & Toasted Almonds (VA)

With kale, spinach & broccoli - 14.50

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 sauce, Bueno sauce, vanilla ice cream, & chocolate brownie.

Add streaky bacon or sausage patty - 3.00

Brunch Club Classic French Toast (V)

Thick 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

THE LUNCH CLUB

*All Lunch Club dishes served with seasoned fries.
Upgrade to Loaded Fries +3.50*

Spicy Fried Chicken Burger (GFA)

Smoky hot mayo, thick cut pickles & lettuce - 16.00

Rebel's Famous Club Sandwich (GFA)

Chicken, bacon, cheese, egg, crisp baby gem leaf & tomato with mayonnaise on toasted granary loaf - 16.50

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 - 18.00

Bacon Double Smash Burger (GFA)

Double 3oz smash patties with American cheese, crispy bacon, crisp baby gem leaf, pickles & house burger sauce - 18.50

Fish Finger Sandwich (GFA)

Beer battered fillet of haddock, brioche bun, cheddar cheese, crisp lettuce, tartare sauce - 16.50

Steak Sandwich

Ribeye on focaccia with horseradish, rocket, roasted balsamic red onions & peppercorn steak sauce - 18

Buffalo Chicken Caesar Wrap

Crispy chicken tenders tossed in buffalo sauce with bacon, gem lettuce. parmesan cheese & Caesar dressing, folded in a sun dried tomato wrap - 15.50

Smoked Grilled Cheese

Smoked cheddar, caramelised onion, fire roasted peppers & pesto on thick cut bloomer - 14.50

Add crispy pancetta +1.50

Vegan Churrasco Burger (VE)

Chorizo, roasted red peppers, mushroom, pesto, plant based halloumi & rocket on a brioche bun - 16.50

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, avocado & edamame beans, with vierge dressing - 11.00

Add Proteins:

Beetroot Falafel - 3.00 | Crispy Halloumi - 3.50 |

Grilled Chorizo/ Vegan Chorizo - 4.00 |

Grilled Chicken Breast - 5.00 | Avocado - 3.00 |

Poached Egg - 2.00

SIDES

Salt & Pepper Hash Browns (VE) (GF)

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

Greek Fries (VA) (GF)

Fries tossed in feta, oregano, garlic & herb olive oil - 6.50

Seasoned Fries (VE) (GF) - 4.50

Salt & Pepper Fries (V) (GF)

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

Nduja Fries (GF)

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



(VE) Vegan | (V) Vegetarian
(VA) Vegan Alternative | (GF) Gluten Free
(GFA) Gluten Free Alternative

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.

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 lime to deep forest green, with dark green outlines and veins. They are scattered across a light cream-colored background, creating a lush, jungle-like feel.

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