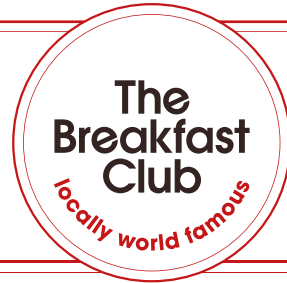
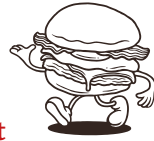


From open – close
BREAKFAST & LUNCH



Today Is Going To Be
A GOOD DAY

Sandwiches



All served in a warm, soft brioche bun with two hash browns

TBC Breakfast Burger 12.95

A sausage patty with crispy bacon, American cheese, fried egg & ketchup

Bacon, Avo & Applewood Smoked Cheddar (V available) 12.95

Crispy bacon, chopped avocado and applewood smoked cheddar with roast jalapeños, pink pickled onions & BC's very own Virgin Mary mayo

Avo, Egg & Cheese (v) 12.95

Chopped avocado, 2 egg omelette, sunblush tomatoes, aged Red Leicester, caramelised onion and a chipotle & harissa mayo

Sausage, Egg, Smashed Brown & Applewood Smoked Cheddar 12.95

Sausage patty with applewood smoked cheddar, a fried egg, hash brown and a smokey BBQ pimped HP sauce

Bacon, Smashed Brown, Egg & Cheese (V available) 12.95

With aged Red Leicester, fried egg and a chipotle ketchup

YOUNG AT HEART

15% off any dish for 65s & overs

If you're lucky enough to look under 60, please be prepared to show ID



SCAN HERE FOR CALORIES



Caf Classics

The Full Monty 18.00

Bacon, sausage, crispy homestyle potatoes, portobello mushrooms, hash browns, black pudding, homemade BC beans, roasted cherry vine tomatoes, eggs & toast

Greasy Spoon 13.00

3 crispy bacon, 2 sausage, 2 hash brown, 2 fried eggs & about 22 baked beans (give or take)

Set Veggie #2 (v or ve) 14.00

Vegan sausage, vegan bacon, hash brown, fried eggs (ve switch to scrambled tahini tofu), Portobello mushrooms, roasted tomatoes & BC beans

Club Classics

Smoked Salmon & Scrambled Eggs... 14.00

Soft scrambled eggs & smoked salmon on sourdough toast with sea salt, black pepper & lemon

Huevos Rancheros (V available) 14.50

Chorizo (choose vegan or meat), fried eggs (huevos), grilled quesadilla filled with red Leicester cheese & topped with a chipotle and tomato sauce, black beans, avocado, sour cream, pico de gallo, roasted jalapeños & coriander

Smashed Avocado & Mojo Picon (ve) 9.00

Smashed avocado, mojo picon, pico de gallo & spring onion on toasted sourdough

Add Chorizo 2.50 | Add Haloumi 2.50 | Add Egg 1.50

Add Vegan Chorizo 2.50 | Add Crispy Bacon 4.00

Please inform your server of any allergies or intolerances before you order.

Unfortunately, it is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our kitchens.

Benedicts

Add Homestyle Potatoes for £3.00

Eggs Benedict (V available) 13.00

Crispy bacon, poached eggs & hollandaise on a toasted English muffin

Nashville Fried Chicken Benedict 16.00

Nashville style fried buttermilk chicken with house pickles, topped with poached eggs & a harissa cheese sauce on a toasted English muffin

Grand Royale 16.00

Smoked salmon, rocket, poached eggs & tartare hollandaise on a toasted English muffin

Truffle Mushroom Benedict (v) 14.00

Portobello mushrooms, poached eggs & truffle hollandaise on a toasted English muffin

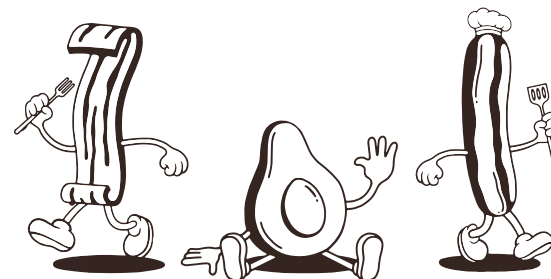
Fried Chicken Plates

Fried Chicken French Toast 17.00

Stacked thick cut brioche French toast, buttermilk fried chicken, pink pickled onions, sour cream, spring onions & maple syrup

Fried Chicken Rancheros 16.50

Buttermilk fried chicken, fried eggs, grilled quesadilla filled with red Leicester cheese & topped with a chipotle & tomato sauce, black beans, avocado, sour cream, pico de gallo, roasted jalapeños & coriander



Pancakes

The All American 18.00

The dish that made us famous (D-list celebrity famous) Pancakes, bacon, a 'not so' American proper British sausage, homestyle potatoes, fried eggs & maple syrup
Veggie & Vegan available

Big Stack 16.00

Triple stack of pancakes, crispy bacon, hash browns, sausage patty, cheese, caramelised onions & a fried egg

Pancakes, Cream & Berries (v or ve) 14.00

Locally world famous pancakes, fresh berries, lemon & vanilla cream & maple syrup
Vegan available

Blueberry Pancakes & Bacon (V available) 13.00

3 stack of fresh blueberry pancakes, crispy bacon & maple syrup

Deep-fried

CHOCOLICIOUS PANCAKE BALLS

Mini doughnut style fried pancake balls, dusted in vanilla sugar served with a warm dark chocolate ganache (v)

6.00

Sides

Fries (ve) 4.00

Harissa Cheese Fries (v) 5.00

Homestyle Potatoes (ve) 5.00
With Mojo Picon

French Toast (v) 5.00

Hash Browns (ve) 5.00
With Chipotle Ketchup

Fresh Berries (ve) 4.00

Toast (ve) 3.00

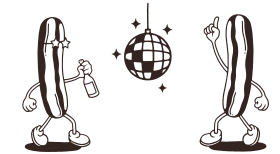
Chunky Avocado (ve) 4.00

BECOMING THE NATION'S BEST LOVED CAF

The Breakfast Club Get-Togethers

The problem with a place like The Breakfast Club with its oat flat whites and avocado toast is it can feel quite intimidating to your average 85 year old Islington pensioner. Our 'get togethers' are events held across The Breakfast Club where we host local community groups in our cafs for tea, cake and a Prosecco or two! It's a social occasion that brings people together who often live alone and helps them build deep lasting relationships with each other and with our team.

Our team lead the events and spend a couple of hours eating, drinking and chatting with groups of older people from all walks of life local to our cafs. Whether it's Islington Pensioners or the older Brighton LGBTQ+ community.



There's our annual Christmas knees up for turkey, party frocks, carol singing and a few risqué party games. Age is not a barrier to a filthy sense of humour.

This is a community program with depth, substance and heart. It's integral to our mission to become **The Nation's Best Loved Caf.**



The humble egg. So wonderful when done right, so easy to get wrong.

Let's start with the age old question, what came first, the Chicken or the Egg? Our eggs are handpicked and come from multi award-winning St Ewe, the Tonks family owned farm in Cornwall where the hens roam free as a (flightless) bird. The welfare of the hens (chickens) definitely comes first. If hens did spa weekends, this would be it.

It could all still go horribly wrong. But here's why it doesn't. Every fried egg is fried in its own teeny weeny individual pan. The scrambled eggs - just eggs and butter, nothing more. Don't worry about egg poaching nightmares, over the years we've poached millions - you're in the hands of professionals here.

There you go. Stick your fork in, release the Egg Porn.