# **WEEKEND BRUNCH**







# A GOOD DAY

# **Pancakes**

The All American (v available)
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

Big Stack 16.00

Triple stack of pancakes, crispy bacon, hash browns, sausage patty, cheese, caramelised onions  $\mathcal{E}$  a fried egg

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

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

# **Caf Classics**

The Full Monty	18.00
Bacon, sausage, crispy homestyle potato	es,
portobello mushrooms, hash brown, blad	ck
nudding homemade RC hears roasted	charry

pudding, homemade BC beans, roasted cherry vine tomatoes, eggs  $\ensuremath{\mathcal{B}}$  toast

eggs & beans

Please inform your server of any allergies or

intolerances before you order.

turmeric tofu (pb)

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.

## Club Classics

#### Huevos Rancheros (v available) .......... 14.50

Choose between chorizo or vegan chorizo with fried eggs (huevos), grilled quesadilla filled with red Leicester cheese  $\mathcal E$  topped with a chipotle and tomato sauce, black beans, avocado, sour cream, pico de gallo, roasted jalapeños  $\mathcal E$  coriander.

Fried Chicken Rancheros ...... 16.50

Huevos Rancheros but changing chorizo for golden buttermilk fried chicken

Smoked Salmon & Scrambled Eggs .....14.00

Soft scrambled eggs  $\mathcal{E}$  smoked salmon on sourdough toast with sea salt, black pepper  $\mathcal{E}$  lemon

Smashed Avocado & Mojo Picon (PB) .....

Smashed avocado, mojo picon, pico de gallo  $\mathcal E$  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 2.50 Add La Vie veggie bacon 2.50

Bean Shakshouka & Avo Toast (v) ......12.00

Poached eggs in a thick harissa, tomato and pepper sauce with sliced avo toast for dipping

Add chorizo 2.50 | Add haloumi 2.50

Fried Chicken, Bacon & Waffles ......17.00

Freshly baked buttermilk waffle, southern fried chicken, crispy bacon, fried egg  $\mathcal B$  gravy

# Sandwiches

All served in a warm, soft brioche bun Add two hash browns or homestyle potatoes for 3.00 with any sandwich



TBC Breakfast Burger ......9,95

A sausage patty with crispy bacon, American cheese, fried egg  $\ensuremath{\mathcal{B}}$  ketchup

Avo, Egg & Cheese (v) ......9.95

Chopped avocado, 2 egg omelette, sunblush tomatoes, aged Red Leicester, caramelised onion and a chipotle  $\mathcal{B}$  harissa mayo

# **Benedicts**

Add two hash browns or homestyle potatoes for 3.00 with any benedict

Crispy bacon, poached eggs  $\ensuremath{\mathcal{B}}$  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  $\ensuremath{\mathcal{B}}$  tartare hollandaise on a toasted English muffin

Club Med Benedict (v) ......15.00

Fried haloumi, poached eggs, sundried tomatoes, avocado with a red pesto hollandaise.

# Sides

Fries (BB)	4.00
Harissa Cheese Fries (v)	5.00
Homestyle Potatoes (PB)	4.00
Mojo Picon Potatoes (PB)	5.00
French Toast Dip (v)	5.00
Hash Browns (PB)	4.00
Fresh Berries (PB)	4.00
Chunky Avocado (PB)	4.00
Thick Cut Sourdough Toast (PB)	2.00

dusted in vanilla sugar served with a warm dark chocolate ganache 6.00

**FOOD FOR SHARING** 

Chocolicious Pancake Balls (v)

Mini doughnut style fried pancake balls,

dark chocolate ganache 0.00

French Toast Dip (v)

French toast fingers (eggy bread)  $\mbox{with maple syrup dip } \textbf{5.00}$ 

2 Blueberry Pancakes (v & PB available)

Whipped butter and maple syrup **7.00** 

Hash Browns & Dips (v)

6 hash browns & 2 dips **7.00**9 hash browns & 3 dips **9.00** 

Chipotle Ketchup | Virgin Mary Mayo | Cheese Sauce Mojo Picon | Chipotle & Harissa Mayo



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.

Scan here for calories or just trust your instinct



Scan here to leave feedback. The good, the bad & the ugly



# 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.

## **PLANT BASED OPTIONS**

You'll see a few references to vegan replacements on bacon, eggs and chorizo on this menu.

Our 'made in house' (not in a factory) **chorizo** has all the flavours, non of the meat. With a sundried tomatoes, soya, smoked paprika, garlic, cumin and lemon. Trust us when we say this a 'stand on it's own two feet' tasty bit of food. Not just for the veggies and vegans

Not a fan of eggs? We've got a delicious tahini and turmeric based  ${\bf scrambled}\ {\bf tofu}.$ 

Then finally La Vie Bacon, in our humble opinion the best 'non bacon' bacon out there.