# **WEEKEND BRUNCH**







## Today Is Going To Be A GOOD DAY

## **Pancakes**

The All American (v available) 16.5
The dish that made us famous (D-list celebrity
famous) Pancakes, bacon, a 'not so' American
proper British sausage, homestyle potatoes, fried
eggs $arphi$ maple syrup
Big Stack
Triple stack of pancakes crispy bacon, bash

## browns, sausage patty, cheese, caramelised onions & a fried egg

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& Berries (v)					
Locally world famous pancakes, fresh berries,					
lemon & vanilla cream & maple syrup					

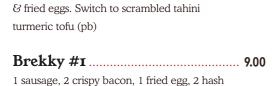
Blueberry Pancakes	
& Bacon (v & PB available)	13.00
3 stack of fresh blueberry pancakes, crispy	

## **Caf Classics**

bacon & maple syrup

Pancakes, Cream

The Full Monty16.50
Bacon, sausage, crispy homestyle potatoes,
portobello mushrooms, hash brown, black
pudding, homemade BC beans, roasted cherry
vine tomatoes, eggs $\ensuremath{\mathcal{C}}$ toast
Greasy Spoon13.00
3 crispy bacon, 2 sausage, 2 hash brown, 2 fried
eggs $\mathscr{E}$ beans
Veggie Spoon (v or PB available)



3 La Vie veggie bacon, portobello mushrooms,

hash browns, house-made BC beans, tomatoes

browns, beans & toast

## **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 $\&$ topped with a chipotle and
tomato sauce, black beans, avocado, sour cream,
pico de gallo, roasted jalapeños $\ensuremath{\mathcal{C}}$ coriander.
Fried Chicken Rancheros 16.50 Huevos Rancheros but changing chorizo for golden buttermilk fried chicken
Smoked Salmon &
Scrambled Eggs14.00
Soft scrambled eggs & smoked salmon on
sourdough toast with sea salt, black pepper

sourdough toast with sea salt, black pepper	
& lemon	
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Smashed Avocado &						
Mojo Picon (PB)	.9.00					
Smashed avocado, mojo picon, pico de gallo &	3					
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

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&	W	α	ff	les					 16	.50
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Freshly baked buttermilk waffle, southern fried chicken, crispy bacon, fried egg & 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 A sausage patty with crispy bacon, American cheese, fried egg & ketchup

Avo, Egg & Cheese (v)	
Channad ayacada 2 agg amalatta gunblush	

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

### **Benedicts**

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

Eggs Benedict (v available)	.13.00
Crispy bacon, poached eggs $\ensuremath{\mathcal{E}}$ hollandaise on	a
toasted English muffin	

Grand Royale	16.00
Smoked salmon, rocket, poached eggs $\ensuremath{\mathcal{B}}$	artare
hollandaise on a toasted English muffin	

#### Club Med Benedict (v) ..... Fried haloumi, poached eggs, sundried tomatoes,

avocado with a red pesto hollandaise.

### Sides

Fries (BB)4.0	00
Harissa Cheese Fries (v)5.0	00
Homestyle Potatoes (PB)4.0	00
Mojo Picon Potatoes (PB)	)0
French Toast Dip (v)	)0
Hash Browns (PB)	)0
Fresh Berries (PB)4.0	00
Chunky Avocado (PB)	)0
Thick Cut Sourdough Toast (PB) 2.0	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.

Scan here for calories or just trust your instinct



Mini doughnut style fried pancake balls, dusted in vanilla sugar served with a warm dark chocolate ganache 6.00

Chocolicious Pancake Balls (v)

**FOOD FOR SHARING** 

#### French Toast Dip (v)

French toast fingers (eggy bread) with maple syrup dip 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 to leave feedback. The good, the bad & the ugly



# BEST LOVED CAF **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+



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

### **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

Not a fan of eggs? We've got a delicious tahini and turmeric

Then finally  $L\alpha$  Vie Bacon, in our humble opinion the best