From open - 11am

BREAKFAST







Today Is Going To Be

A GOOD DAY

Caf Classics

The Full Monty 1342 kcal.....

Bacon, sausage, crispy homestyle potatoes, Portobello mushrooms, hash brown, black pudding, baked beans, roasted cherry vine tomatoes, eggs $\mathcal E$ toast

Greasy Spoon 1004 kcal.....

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

Set Veggie #2 (v) 751 kcal 15.00

Plant based sausage, La Vie bacon, hash brown, your choice of fried eggs or scrambled tahini tofu, Portobello mushrooms, roasted cherry vine tomatoes & baked beans

Scrambled Eggs

Del dilloled Dggs	
On Toast (v) 810 kcal	8.75
Soft scrambled eggs on sourdough.	
Swap your eggs to scrambled tofu with	
spring onion to go PB	
Add Crispy Bacon 147 kcal	2.50
Add Avocado 132 kcal	2.50
Add Halloumi 384 kcal	2.50
Add Hash Browns 220 kgal	3.00

Benedicts

Add Hash Browns 220kcal or Homestyle Potatoes 280kcal for 3.00 with any Benedict

Eggs Benedict 845 kcal.. 13.90

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

Grand Royale 643 kcal.

Smoked salmon, rocket, poached eggs & hollandaise on a toasted English muffin topped with salsa verde & chives

Club Med

Benedict (v) 1129 kcal. 15.90

Fried halloumi, sun-dried tomatoes, avocado with red pesto hollandaise on a toasted English muffin topped with chives

Pancakes

The All American 1618 kcal...... 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

Blueberry Pancakes With Maple Syrup (v) 721 kcal ...

Stack of 3 fresh blueberry pancakes & maple syrup Add Crispy Bacon 147 kcal Add La Vie Bacon 48 kcal 2.50 Add Egg 67 kcal 1.50

Pancakes, Cream

14.90 & Berries (v) 1383 kcal.

Locally world famous pancakes, fresh berries, lemon & vanilla cream & 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) 721 kcal

6.75

Club Classics

Smashed Avocado &

Mojo Picon (pb) 545 kcal ... 10.25 Smashed avocado, Mojo Picon, pico de gallo & spring onion on toasted sourdough 1.50

Add Egg 67 kcal Add Crispy Bacon 147 kcal 2.50

Bean Shakshouka & Avo Toast (v) 641 kcal

Poached eggs in a thick harissa, tomato and pepper sauce with sliced avo toast for dipping, topped with coriander Add Halloumi 384 kcal

14.75

17.50

Smoked Salmon & Scrambled Eggs 828 kcal..

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

Passion Fruit, Granola & Coconut Yoghurt (pb) 649 kcal 7.75

Coconut yoghurt, honey & nut granola & passion fruit

Rise & Shine (v) 651 kcal

Poached egg, smashed avocado, Mojo Picon, pico de gallo, portobello mushrooms, plant based chorizo, cherry tomatoes $\mathcal E$ spring onion on toasted sourdough topped with chives Add Crispy Bacon 147 kcal 2.50

Sandwiches

Served in a warm, soft brioche bun with two Hash Browns

TBC Breakfast

13.50 Burger 927 kcal.. A sausage patty with crispy bacon, American cheese, fried egg & ketchup

Avo, Egg & Cheese (v) 852 kcal 13.50

Chopped avocado, 2 egg omelette, sunblush tomatoes, smoked applewood cheddar, caramelised onion and a chipotle & harissa mayo

Don't fancy Hash Browns with your Breakfast Sandwich? 10.50

Sides

Fries (pb) 406 kcal	4.2
Homestyle Potatoes (pb) 378 kcal With Mojo Picon	5.2
Hash Browns (pb) 347 kcal With chipotle ketchup	5.2
Fresh Berries (pb) 30 kcal	4.2
Chunky Avocado (pb) 132 kcal	4.2
Toast (pb) 347 kcal	2.2
Smoky Harissa Beans (v) 88 kcal	4.2

SCAN HERE FOR MOBILE ORDERING



Becoming The Nation's Best Loved Caf

London, 22nd of August 2005, about 2.30pm. It's five years into the new Millennium – nobody has ever sent a tweet, avocado on toast is not a thing and James Blunt is telling everyone they're 'beautiful'

On a Soho side road called D'Arblay Street in London, a small, family owned, egg yolk yellow caf appeared. A teeny island oasis away from the wonderful mayhem and chaos of Soho.

The plan - well, kind of plan - a place that was about more than just the food and drink you put in your belly but the way it made you feel. A 'today is going to be a good day' start to your day in a place you want to take your friends.

Years later, The Breakfast Club is still family owned, it's still very much a caf, and the plan is still the plan. Good food and drink for all, served with a warm, arms wide open welcome.

Welcome to The Breakfast Club Gatwick.



Sincerely yours, The Breakfast Club

A GOOD EGG

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.

We do occasionally have to substitute products and amend our recipes so you must advise us of any allergies / dietary requirements on every visit. We do use most, if not all allergens in our kitchens and we also cook different foods in the same equipment. Allergen information is available on all intentional ingredients, please ask your server for our allergens table. Should you require more information on any may contains or potential cross-contact, then please ask your server at the time of ordering. Plant based (PB) / Vegetarian (V) - Some of our plant based / vegetarian items may be cooked in the same equipment / fried in the same oil as meat and fish products. Please ask your server for information on any specific dishes and we will be able to advise to enable an informed choice. Our plant based dishes may pose a potential risk of cross-contamination as these may be prepared using shared equipment and therefore, not suitable for customers with dairy and egg allergies or other strict dietary requirements. Other notes: our meat & fish dishes may contain bones.