

eggs all day

AVO TOAST (V)	16
Sourdough, poached eggs, smashed avocado, salsa verde, leafy radish, lime	
TRUFFLE SCRAMBLED EGGS (V)	18
With brioche bread, chives	
SWEET POTATO RÖSTI (V)	16
Poached egg, goat's cheese, kale, pine nuts, dill yogurt	
EGG, BACON & CHEESE TOASTIE	16
Brioche, hardwood smoked bacon, free-range sunny side egg, American sliced cheddar, chipotle ketchup With Turkey Bacon +2.5	
WILDE'S DELI SUNRISE SHAKSHUKA	18
Rich spiced tomato sauce, poached eggs, candied Jalapeño schmear, Matzo pickle crumb, dill oil, Challah mustard salt beef "Toastie" to dip	
EGGBREAK BENEDICT	15
Toasted muffin, poached eggs, brown butter hollandaise with Scottish smoked salmon or hardwood smoked bacon With Turkey Bacon +2.5	
HOT HONEY FRENCH TOAST (V)	16
Savoury French toast, za'atar, cherry tomatoes, garlic, thyme, poached eggs, labneh, pickled onion, hot honey	
TURKISH EGGS (V)	17
Poached eggs, dill yoghurt, smoked paprika & a cheese toastie	
STEAK, EGG & CHIPS*	24
Grilled flat iron, fried egg, beef jus, fries tossed in rosemary salt	

EGGBREAK SPECIAL

OCK X EGGBREAK

NASI LEMAK CHICKEN CURRY 24

Experience the traditional Singaporean brunch with a coconut milk, lemongrass and Pandan leaf infused "fatty rice" accompanied by a humble but classic Chicken curry made with potatoes and enhanced by a Southeast Asian spice mix. Don't forget about the delicious Sambal, fresh cucumber, crispy fried egg, onion and chillies.

Something sweeter

NUTELLA FRENCH TOAST (V)	16
Cornflakes, mascarpone	
ARI'S PANCAKES (V)	14
Banana, raspberries, salted caramel butter	
HOUSEMADE QUINOA GRANOLA (V)	11
Date yogurt, orange, blueberries	
REINA'S BANANA BREAD (V/VG*)	7
Clotted cream (*vegan without the cream), blueberries	
EGGBREAK PORRIDGE (VG)	11
Served warm with mixed berries and a side of honey	

Eggbreak

SALADS, BOWLS & SANDWICHES

MOROCCAN SUPERFOOD BOWL (V)	12
Rocket, tenderstem broccoli, charred peppers, chickpeas, Moroccan spiced sweet potatoes, toasted seeds and feta, finished with a mustard lime vinaigrette	
OUR CRACKING CAESAR SALAD	12
Cos lettuce, sweet chilli peppers, olive oil cracked croutons and parmesan tossed with our house Caesar dressing and topped with a poached egg Add Chicken +4 Garlic Prawns +6 Bacon Crumble +2.5 Poached Egg +1.5 Avocado +3	
THE EGGBREAK SWEET 'N' SPICY CHICKEN SANDWICH	16
Buttermilk fried chicken, scotch bonnet jam, pickled ginger, cream cheese and a fried egg, stacked on a potato brioche bun	
EGGBREAKY MELT	13
Potato bun, roasted red pepper jam, American sliced cheddar, scrambled eggs With Pork & Leek Sausage +5 Bacon +4	
DOUBLE CHEESEBURGER*	20
Red onion, pickle, cheddar, dijonaise & fries With Bacon +3 Fried Egg +2	
KOREAN BBQ PULLED LAMB	18
BBQ lamb on white rice with crispy shallots, poached egg and peanut rayu	

a bit extra

TATER TOTS (V)	5
FRIES (V)	5
HALLOUMI (V)	4.5
THYME ROASTED FIELD MUSHROOMS (VG)	4.5
GRILLED TOMATOES (V)	5
SMASHED AVOCADO, CHILLI, LEMON (V)	5
SCOTTISH SMOKED SALMON	8
PORK & LEEK SAUSAGE	5
HARDWOOD SMOKED BACON	5

THE BAKERY

CROISSANT, BUTTER & JAM 5	GLUTEN FREE 3
PAIN AU CHOCOLAT 6	BAGEL 3
RYE 3	MUFFIN 3
SOUDOUGH 3	BRIOCHE SLICE 4

Please let our staff know of any allergies. All of our dishes may contain nuts. An optional 12.5% service charge will be added to your bill which goes directly to our staff.

* = Dishes available from 12pm

Coffees

HOUSE BREW	4.5
Beija Flor, Brazil (free refills)	
ORIGIN ROASTERY HOXTON BLEND	3.5
Espresso, Americano	
REGULARS	4.5
Cappuccino, Latte, Cortado, Macchiato, Mocha, Flat White with skimmed, almond, oat, soy, coconut, or decaf +0.3	
TAHINI FROZEN COFFEE	6.5
Origin cold brew coffee, roast tahini, oat milk, date syrup, black sesame	
STRAWBERRY COCONUT MATCHA SLUSH	6.5
Frozen Rare Tea Co. matcha, fresh strawberry, coconut, freeze-dried strawberry	

Teas

RARE TEA CO. TEAS LOOSE LEAF TEA POT	from 3.5
Earl Grey, Lemongrass & Ginger, English Breakfast, Silver Tip Jasmine, Rooibos, Emerald Green, Peppermint Chamomile	

Others

Hot Chocolate	4.5
Pink Latte	5.5
Golden Latte	5.5
Matcha Latte	6
Chai Latte	5.5
Fresh Orange, Apple or Grapefruit Juice.....	5
Coca-Cola, Diet Coke, Sprite, London Essence.....	4
Tonic or Soda	
Jarr Kombucha Ginger / Passionfruit / Original	6
Bottled Water Still or Sparkling (750ml)	5
SMOOTHIES	7.5
Avo-Go-Go	
Mango, spinach, broccoli, avocado, coconut, ginger, lime	
Oat of the World	
Rolled oats, banana, blueberries, raspberry, flaxseed	
Coco-Loco	
Coconut, pineapple, mango, lime, mint	
TRIP CBD Contains 15mg CBD	5.5
Elderflower & Mint	
Lemon & Basil	
Peach & Ginger	
GRAB & GO FRESH JUICES FROM SQUISH	6
Rise 'n Shine	
Seasonal apple, carrot, ginger, turmeric	
Forest Berries	
Blueberries, strawberry, raspberry	
Field of Greens	
Apple, cucumber, pear, spinach, avocado, mint	

Cocktails

SPRITZ & CLASSICS	12
RUBY SPRITZ	
Pampelle ruby grapefruit, soda, prosecco	
MELON SPRITZ	
Melonade, tonic water, prosecco	
CAMPARI SPRITZ	
Campari, soda, prosecco	
WHITE NEGRONI	
Bombay Sapphire Gin, Lillet Blanc, Suze	
ROSSINI	
Strawberry purée, prosecco	
BLOODY MARYS	13.5
THE CLASSIC ONE	
Ketel One vodka, tomato, spicy mix, lemon, celery	
THE HOT ONE	
The Classic One plus Frank's Hot Sauce	
THE HEALTHY ONE	
Altos Blanco Tequila, St Germain, pineapple, celery	

Beers

Hoxton Lager 4%	7.5
Hoxton Session IPA 5%	7.5
Camden Hells 4.6%	7
Brooklyn Stonewall Pale 4.6%	7.5
Beavertown Neck Oil 4.3%	7.5
Guinness 4.2%.....	7.5
Lucky Saint Lager 0.5%	6.5

Wines

SPARKLING 125ml Glass	
Villa Sandi Prosecco DOC Treviso Brut	9.5
Villa Sandi Prosecco Rose DOC "Millesimato"	10
Veuve Cliquot Yellow Label Brut NV.....	18
WHITE	
Semillon/Moscatel Vinos Inacayal "La Patagua"	9.5
Picpoul de Pinet Domaine Luvignac.....	11.5
Pinot Grigio Villa Sandi Delle Venezie.....	11.5
SKIN CONTACT	
Merlot Isle St Pierre	9
Grenache Mirabeau 'Pure' Rose	12
Pinot Gris New Theory 'White Lies' Orange	14
RED	
Carignan/ Pais Vinos Inacayal 'La Cueva'.....	9
Malbec Bodega Norton, Finca La Colonia.....	10.5
Salt + Stone, Pinot Noir.....	15