

cocktails

BLOODY MARY	13.5
VIRGIN MARY	8
MIMOSA	8

eggs all day

AVO TOAST (V)	16
Sourdough, poached eggs, smashed avocado, salsa verde, leafy radish, lime	
SOFT SCRAMBLED EGGS	18
Choice of: Truffled eggs (V) or Smoked salmon Served with brioche toast	
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	
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	
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	

FULL ENGLISH BREAKFAST 18

Streaky bacon, pork & leek sausage, roasted mushrooms, grilled tomato, baked beans, two eggs any style, tater tots, sourdough toast

PLANT BASED FULL BREAKFAST 18

Vegan sausage, roasted mushrooms, Grilled tomato, baked beans, crushed avocado, tater tots, sourdough toast

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	

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

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, dijonnaise & 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

GRILLED CHICKEN & COCONUT QUINOA BOWL 16

Sweetcorn, avocado, tomato, lemon dressing

BLT SOURDOUGH SANDWICH 15

Crispy streaky bacon, gem lettuce, tomato, honey mustard sauce served with fries

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	SOURDOUGH 3
PAIN AU CHOCOLAT 6	GLUTEN FREE 3
	BAGEL 3
	MUFFIN 3

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, +0.3	
TAHINI FROZEN COFFEE	6.5
Origin cold brew coffee, roast tahini, oat milk, date syrup, black sesame	

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, 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%	7.5
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	
Bobal, La Chita 'Iwazaru' Rose	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