

WEEKEND BREAKFAST AND BRUNCH MENU

WEST ^{CNR}

BRUNCH COCKTAILS

☰ EGGS HOLLANDAISE ▮▮▮

2 poached eggs served on english muffin or house hash
with spinach and hollandaise sauce 6

ADD

House Cured Pepper Bacon 2
Smoked salmon & caper cream cheese 2.5
Avocado, Halloumi & chimichurri (v) 2.5

▮▮▮ BREAKFAST PLATES ☰

WEST^{CNR} FRY Butcher's Quarter pork sausage, your call eggs, house
cured pepper bacon, black and white pudding, house hash, roasted
tomato, portobello mushrooms, beans and toast 9.5

WEST^{CNR} VEG FRY (V) Your call eggs, portobello mushrooms, house
hash, spinach, grilled halloumi, beans and toast 8.5

HASH (V) Fried crushed potato, scallions, peas,
broad beans and asparagus served with poached eggs
and hollandaise 8

BREAKFAST CLUB Triple decker sandwich with Butcher's Quarter
pork sausage, house cured pepper bacon, black pudding, fried
mushroom, melted cheese and a fried egg 8.5

THE MEXICAN A skillet of chorizo, tomato, peppers, and beans
served with fried eggs, guacamole, sour cream, coriander
& a grilled tortilla 10

STEAK & EGGS Butcher's Quarter 7oz fillet with house hash, fried
eggs and Bearnaise sauce 13.5

WAFFLES OR PANCAKES

HOUSE CURED PEPPER BACON, FRIED EGGS & MAPLE SYRUP ON
BUTTERMILK PANCAKES 7.5

FRESH FRUIT SALAD IN A LIME SYRUP 6.5

BANANA, NUTELLA AND CARAMELISED WALNUTS ON
BELGIAN WAFFLES 6.5

HOUSE CURED PEPPER BACON AND MELTED CHEESE ON
BELGIAN WAFFLES 7

BREAKFAST MARTINI

Beefeater Gin, Triple Sec, Fresh Lemon,
Orange Marmalade.
8



ESPRESSO MARTINI

Tovarich! Vodka, Mr Blacks Coffee Liqueur,
Vanilla Syrup, Espresso.
7.5



GRAPEFRUIT THYME MIMOSA

Grapefruit Juice, Thyme Liqueur,
Prosecco.
8.5



BREAKFAST OLD FASHIONED

Ezra Brooks Bourbon, Bacon Syrup,
Vanilla Bitters.
8.5



VIKING MARY

Aalborg AquaVit, Tomato, Lemon Squeeze,
Salt, Pepper, Relish, Tabasco.
7.5

