



**BRUNCH AND SUNDAY ROAST MENU**  
**HACKNEY HALF MARATHON**  
**19 MAY 2024**

**ENGLISH BREAKFAST**

Sausages, rashers of bacon, mushrooms, tomato,  
baked beans, egg, 2 sourdough toast **G/E**

**VEGETARIAN**

Vegetarian sausages, tomato, mushrooms, egg, baked  
beans, 2 sourdough toast, hash browns **G/E**

**VEGAN**

Vegan sausages, tomato, mushrooms, baked beans,  
2 sourdough toast, hash browns, guacamole **G/S**

**14.50**

**SHAKSHUKA**

With 2 eggs, chopped tomatoes, roasted red peppers,  
garlic sourdough toast & fresh coriander

**13.95**

**EGGS**

**BENEDICT**

Brioche bread, crispy bacon, 2 poached eggs,  
hollandaise sauce, mixed green **G/E/M**

**12.95**

**FLORENTINE**

Brioche bread, spinach, 2 poached eggs,  
hollandaise sauce, mixed green (Vegetarian) **G/E/M**

**11.95**

**ROYAL**

Brioche bread, smoked salmon, 2 poached eggs,  
hollandaise sauce, mixed green (Vegetarian) **G/E/M/F**

**13.95**

**YOGHURT & GRANOLA BOWLS**

With fresh fruits, mango compot & toasted nuts  
(Vegetarian, Vegan, Gluten-free on request) **N/G/E**

**9.50**

**COCONUT PANCAKES**

Coconut pancakes with caramelised bananas,  
fresh berries, coconut yogurt  
Optional: Marmalade, date syrup or maple syrup **+ 1.50**  
(Vegetarian) **G/E/M**

**10.95**

**SMASHED AVOCADO ON TOAST**

With guacamole, 2 poached eggs, sourdough toast,  
cherry tomatoes, and chilli flakes  
(Vegetarian, Vegan on request) **G/E**

**13.95**

**HOMEMADE BLACK BEAN BURGER**

With caramelised onion, guacamole, brioche bun & potatoes  
(Vegetarian, Vegan on request) **G**

Add Melted Camembert Cheese or Blue Cheese **+ 2.00**

**15.95**

**REGRETABLELY, WE ARE UNABLE TO OFFER MENU  
VARIATIONS TODAY**

**ADD MIMOSA TO YOUR BRUNCH + 7.00 PER GLASS OR A GLASS OF PROSECCO +6.00**

## ADD ON TO YOUR BRUNCH



- SMOKED SALMON 3.70**
- GUACAMOLE 3.70**
- HASH BROWNS 3.20**
- GF REPLACEMENT BREAD 2.00**
- CRISPY BACON 3.20**
- EGG 2.50**
- SAUSAGE 3.20**

SERVED ON SUNDAYS 1PM-6PM

### SUNDAY ROAST MENU



*Slow cooked and marinated traditional roast  
(see our daily offer) M/G/GF on request*

**29.50**

#### VEGETABLE PITHIVIER (V)

*Wild mushroom pithivier with grilled red cabbage  
wrapped in puffed pastry M/E/G*

**18.00**

*Served with roast potatoes, Yorkshire  
pudding, glazed carrots, greens, Mixed sautéed  
mushrooms, bone marrow & apple gravy*

## HOT DRINKS



- AMERICANO 3.00**
- BABYCCINO 1.60**
- CAPPUCCINO 3.50**
- CORTADO 3.30**
- COFFEE VIENNESE 4.20**
- CHAI LATTE 3.60**
- DOUBLE ESPRESSO 2.90**
- FRAPPUCCINO 3.90**
- FLAT WHITE 3.30**
- BURNT UMBER SMOOTHIE 5.60**
- BURNT UMBER COLD**
- PRESS JUICE 5.95**
- HOT CHOCOLATE 3.70**
- ICE COFFEE 3.70**
- LATTE 3.50**
- MACCHIATO 3.30**
- MATCHA LATTE 3.60**
- MOCHA 3.90**
- TEA 2.70**
- TEA POT 4.30**
- TURMERIC LATTE 3.60**
- EXTRAS: LARGE COFFEE 0.30**
- SYRUP 0.40**
- DECAF 0.40**

(VEG.) – VEGAN (V.) – VEGETARIAN

ALLERGIES: (F)-FISH (N)-NUTS (S)-SHELLFISH (M)-MILK  
(G)-GLUTEN (S)- SOYA (E)- EGGS (SE) -SESAME

*\*Food allergy? Let us know. All our dishes are prepared in a  
gluten-rich environment.*

*If you have any special dietary requirements including  
allergens, please speak to your server.*

**+12.50% SERVICE CHARGE**