

BRUNCH

OUR FAVOURITES

TRADITIONAL BREAKFAST Bacon, Cherry Orchard sausage, tomato, flat mushrooms, two fried eggs, Bury black pudding, baked beans and toast £8.95/£11.95
Add: Baked beans (v) / Flat mushrooms (v) £1.00 / Bacon / Sausage £2.00 | Avocado (v) £2.00

VEGETARIAN BREAKFAST Beetroot hash, avocado, flat mushrooms, two fried eggs, baked beans, confit tomato and toast (v) £8.95
Add: Baked beans (v) / Flat mushrooms (v) £1.00 | Avocado (v) £2.00

CHARGRILLED CHORIZO, AVOCADO, SPINACH & POACHED EGGS on sourdough £7.95

STREAKY BACON OR CHERRY ORCHARD SAUSAGE SANDWICH on sourdough £5.95

SMASHED AVOCADO & SMOKED SALMON on sourdough with lemon crème fraîche £8.25

TOAST & PASTRIES

TOAST WITH JAM (v) £1.95

CROISSANTS WITH JAM (v) £2.95

EGGS

EGGS FLORENTINE Poached eggs and spinach on an English muffin with hollandaise (v) £6.50

EGGS BENEDICT Poached eggs and ham on an English muffin with hollandaise £7.50

EGGS ROYALE Poached eggs with smoked salmon on an English muffin with hollandaise £8.50 *Add: Avocado (v) £2.00*

SMOKED SALMON & SCRAMBLED EGGS on toasted rustic bread £8.25

SCRAMBLED EGGS on toasted rustic bread with your choice of either mushrooms (v), bacon, or baked beans (v) £5.95
*Add: Baked beans (v) / Flat mushrooms (v) £1.00 / Bacon / Sausage £2.00
Avocado (v) / Smoked salmon £2.00*

MORNING PICK-ME-UPS*

BRITISH ROYALE Alchemy turns hedgerow-fresh British blackcurrants into velvety-smooth Cassis, that's made to sparkle with indulgent Prosecco £8.50
Or with Champagne £9.95

VIRGIN BLOODY MARY Tomato juice, lemon juice, spices & celery £2.95

BLOODY MARY Wholesome tomato juice gets led astray by a rejuvenating kick of spices and the lively tingle of Ketel One vodka, finished with crunchy celery. A savoury and restorative wonder £7.25

ESPRESSO MARTINI An indulgent mix of Ciroc French Vanilla vodka, darkly sweet Tia Maria and cold-brew coffee, finished with a luxurious creamy foam £7.95

HOT DRINKS

AMERICANO £2.50

SINGLE ESPRESSO £2.10

DOUBLE ESPRESSO £2.75

CAPPUCCINO £2.75

LATTE £2.75

CHAI LATTE £2.85

HOT CHOCOLATE £2.75

Add vanilla, hazelnut or caramel flavour sugar-free syrup 50p

LOOSE-LEAF TEAS:

From our partners Suki Tea, who ethically source and blend our fantastic range of delicious teas.

Breakfast Tea, Earl Grey Blue Flower, Whole Peppermint, Green Tea Sencha, Lemongrass and Ginger, Rooibos, Mango Tango £2.50

Coconut or soya, non-dairy milk alternatives, are also available.

ASK A MEMBER OF THE TEAM FOR OUR SELECTION OF REFRESHING JUICES.

WHY NOT ADD A GLASS OF CHAMPAGNE?

Add a glass of Moët & Chandon Champagne with any brunch dish for £5.95

ALLERGEN & DIETARY INFORMATION

Our easy to use allergen guide is available on the food section of our website or the Glass Onion app. We keep it online so that it's always as up to date as possible and you can filter out dishes containing any of the 14 major allergens. If you can't access the internet, we will be happy to provide you with the information. Our food and drinks are prepared in food areas where cross contamination may occur, and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

(v) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. Dishes containing fish may contain small bones. Some of our dishes contain alcohol. All items are subject to availability. If you require more information, please ask your server. Please note an optional 10% service charge will be added to the bill for tables of 6 or more.

*Sale of alcoholic drinks is subject to the licensed hours for this premises.*Sale of alcoholic drinks is subject to the licensed hours for this premises.

BRUNCH MENU