From 5pm - close **DINNER**







Tonight Is Going To Be A GOOD NIGHT

Locally world famous

LATE · LATE

BREAKFAST = CLUB ==

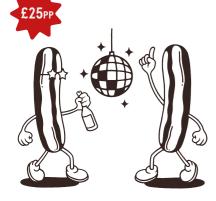
BOTTOMLESS

Boozy Nights

'Cause boozy nights are always the best in town

THURSDAY | FRIDAY | SATURDAY 5PM TILL LATE

Add 90-minutes of bottomless booze with any main dish. Fill your boots with bottomless Prosecco, Draft Beer & Aperol Spritz*



CANARY WHARF I LONDON BRIDGE SPITALFIELDS

*Last Boozy Nights service starts 90 minutes before close

LATE LATE SHARERS

Late Late Nachos 12.00

Nacho chips, cheese sauce, crispy bacon bits, chopped avocado, sour cream, jalapeños, pico de gallo, shaved red cabbage, lime juice $\ensuremath{\mathcal{B}}$ coriander

Tender, boneless buttermilk fried chicken thighs in our buffalo sauce $\ensuremath{\mathcal{C}}$ blue cheese dip

Halloumi Fries (v)7.00

Deep-fried haloumi fries with a mojo picon dip

Fried Chicken Plates

Fried Chicken French Toast 17.00

Stacked thick cut brioche French toast, buttermilk fried chicken, pickled red cabbage, pink pickled onions, sour cream, spring onions \mathcal{B} maple syrup

Fried Chicken, Bacon & Waffles17.00

Freshly baked buttermilk waffle, southern fried chicken, crispy bacon, fried egg \mathcal{B} gravy

Nashville Fried Chicken 16.00 Benedict

Nashville style fried buttermilk chicken with house pickles, topped with poached eggs & a harissa cheese sauce on a toasted English muffin

Buttermilk fried chicken, fried eggs, grilled quesadilla filled with red Leicester cheese $\mathcal E$ topped with a chipotle $\mathcal E$ tomato sauce, black beans, avocado, sour cream, pico de gallo, roasted jalapeños $\mathcal E$ coriander

Winner Winner Buffalo Chicken Dinner

The ultimate buffalo chicken lovers plate. Tender, boneless, buttermilk buffalo fried chicken thighs, fries, pickles and blue cheese.

SCAN HERE FOR CALORIES



Burgers

Cheeseburger French Dip16.50

Our greatest ever cheeseburger on a sesame bun and a side of rich gravy for dipping, dunking and diving. Served with fries for soaking up the left-over gravy. Outstanding Add Extra Beef Patty 4.00 | Add Crispy Bacon 4.00

Redefine Meat Cheeseburger (ve) 16.00

Redefine Meat burger patty, vegan cheese, fried onions, lettuce, house pickles, ketchup & mustard in a warm soft bun. Served with fries

Club Classics

Huevos Rancheros (Veggie available)).....14.50

Chorizo (vegan or meat), fried eggs (huevos), grilled quesadilla filled with red Leicester cheese & topped with a chipotle and tomato sauce, black beans, avocado, sour cream, pico de gallo, roasted jalapeños & coriander

Chopped avocado, spicy mojo picon rice, cheese, sour cream, piquillo peppers, jalapeños, pico de gallo $\mathcal E$ vegan chorizo in a toasted tortilla. VE switch with vegan sour cream $\mathcal E$ cheese. Swap Vegan Chorizo for Chorizo or Chicken $+ \pounds 2$

Pancakes

All American 18.0

The dish that made us famous (D-list celebrity famous) Pancakes, bacon, a 'not so' American proper British sausage, homestyle potatoes, fried eggs $\mathcal E$ maple syrup Veggie $\mathcal E$ Vegan available

Pancakes, Cream & Berries (v or ve) 14.00

Locally world famous pancakes, fresh berries, lemon $\mathcal E$ vanilla cream $\mathcal E$ maple syrup Vegan available

Triple stack of pancakes, crispy bacon, hash browns, sausage patty, cheese, caramelised onions $\mathcal E$ a fried egg

Deep-fried

6.00

CHOCOLICIOUS PANCAKE BALLS

Mini doughnut style fried pancake balls, dusted in vanilla sugar served with a warm dark chocolate ganache (v)

Late Late Breakfast

3 bacon, 2 sausage, 2 hash brown, 2 fried eggs & about 22 baked beans (give or take)

Vegan sausage, vegan bacon, hash brown, fried eggs (ve switch to scrambled tahini tofu), Portobello mushrooms, roasted tomatoes \mathcal{E} baked beans

Portobello mushrooms, poached eggs $\ensuremath{\mathcal{B}}$ truffle hollandaise on a toasted English muffin

Crispy bacon, poached eggs $\ensuremath{\mathcal{B}}$ hollandaise on a toasted English muffin

Sides

Fries (ve)	4.00
Harissa Cheese Fries (v)	5.00
Homestyle Potatoes (ve)	5.00
Hash Browns (ve) With chipotle ketchup	5.00
French Toast (v)	5.00

YOUNG AT HEART

15% off any dish for 65s & overs

If you're lucky enough to look under 60, please be prepared to show ID



Please inform your server of any allergies or intolerances before you order.

Unfortunately, it is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination in our busy kitchens.

BECOMING THE NATION'S BEST LOVED CAF

THE BREAKFAST CLUB GET-TOGETHERS

The problem with a place like The Breakfast Club with its oat flat whites and avocado toast is it can feel quite intimidating to your average 85 year old Islington pensioner. Our 'get togethers' are events held across The Breakfast Club where we host local community groups in our cafs for tea, cake and a Prosecco or two! It's a social occasion that brings people together who often live alone and helps them build deep lasting relationships with each other and with our team.

Our team lead the events and spend a couple of hours eating, drinking and chatting with groups of older people from all walks of life local to our cafs. Whether it's Islington Pensioners or the older Brighton LGBTQ+ community.

There's our annual Christmas knees up for turkey, party frocks, carol singing and a few risqué party games. Age is not a barrier to a filthy sense of humour.

This is a community program with depth, substance and heart. It's integral to our mission to become The Nation's Best Loved Caf.





The humble egg. So wonderful when done right, so easy to get wrong.

Let's start with the age old question, what came first, the Chicken or the Egg? Our eggs are handpicked and come from multi

award-winning St Ewe, the Tonks family owned farm in Cornwall where the hens roam free as a (flightless) bird. The welfare of the hens (chickens) definitely comes first. If hens did spa weekends, this would be it.

It could all still go horribly wrong. But here's why it doesn't. Every fried egg is fried in its own teeny weeny individual pan. The scrambled eggs - just eggs and butter, nothing more. Don't worry about egg poaching nightmares, over the years we've poached millions - you're in the hands of professionals here.

There you go. Stick your fork in, release the Egg Porn.