

# The Art School

# saturday brunch

11:00 ~ 17:00

#### brunch cocktails

#### bloody mary

vodka, tomato juice, tabasco, worcester sauce + celery garnish 2.00

#### pineapple + chilli margarita

tequila, orange liqueur, pineapple juice, lime juice, tabasco + fresh chilli garnish 2.50

#### brunch

kedgeree with smoked mackerel, boiled egg + a side of beetroot chutney 4.50 v

whole eggs in coconut masala with boiled rice 4.00 v

'dirty eggs' fried with in-house smoked pork shoulder with toast 4.50

mexican sweet corn pancakes, poached eggs + salsa 4.00 v

homemade vegan italian sausage with avocado, tomato, lettuce tomato chutney on toasted muffin 4.25

eggs florentine two poached eggs, spinach, toasted brioche + hollandaise 4.50 v

eggs benedict two poached eggs, pork shoulder toasted brioche + hollandaise 4.75

## breakfast rolls

bacon, fried egg, potato scone or veggie haggis one topping 1.40 two toppings 1.80

# yumbuns steamed chinese buns

scrambled tofu with ginger, garlic, chilli, mushroom, pickled carrot 3.50 vg

scrambled egg with mushrooms, spring onion, chilli + sriracha hot sauce 3.75 v

in-house smoked bacon with mushrooms, spring onion, chilli + sriracha hot sauce 4.00

## burgers

swiss cheeseburger with gherkins, pickled red onion + smoked paprika mayo 5.00

bacon cheeseburger with fried onion rings + smoked paprika mayo 5.65

blue cheeseburger with gorgonzola + apple & celeriac slaw 5.00

tandoori halloumi burger with raita + salad 5.00 v

falafel burger with hummus, beetroot chutney + salad 4.75 v

#### sandwiches

croque-monsieur grilled ham + cheese sandwich with béchamel sauce 2.95

croque-madame grilled ham + cheese sandwich with béchamel sauce + an egg 3.50

#### hot drinks

filter coffee 1.00 latte 1.50 espresso 1.50 tea 1.00 herbal tea 1.20

