

The Sterling Brunch Menu

Our Brunch Favourites

FRESH FRUIT AND GREEK YOGHURT (V) <i>fresh seasonal fruit and greek yoghurt</i>	4.00
GRANOLA (V) <i>Our favourite granola with milk or greek yoghurt</i>	4.00
BUTTERED TOAST WITH JAMS (V) <i>toasted sourdough with a selection of preserves</i>	2.50
AVOCADO ON TOAST (V) <i>smashed avocado with chilli & black pepper on sourdough toast</i>	4.00
EGGS ON TOAST (V) <i>poached, scrambled or fried</i>	4.00
BREAKFAST SANDWICH <i>your choice of crispy bacon or Cumberland sausage in buttered sourdough bread</i>	5.00
CRISPY BACON & EGGS <i>eggs your way, with smoked streaky bacon</i>	5.00
SMOKED SALMON & SCRAMBLED EGGS	7.50
EGGS BENEDICT <i>toasted muffin topped with smoked ham, poached eggs and hollandaise sauce</i>	7.50
EGGS HEMINGWAY <i>toasted muffin with smoked salmon, poached eggs and hollandaise sauce</i>	7.50
BIG BREAKFAST <i>crispy smoked bacon, fried free range egg, Cumberland sausage, mushrooms, tomatoes, hash browns, baked beans and toast</i>	9.00

Hot Drinks

We use locally roasted Drury coffee and Twinings tea

AMERICANO	2.20	DOUBLE ESPRESSO	2.20
LATTE	2.50	MACCHIATO	2.10
FLAT WHITE	2.20	MOCHA	2.20
CAPPUCCINO	2.20	HOT CHOCOLATE	2.30
ESPRESSO	2.00	POT OF TEA	2.00

THE PERFECT INTRODUCTION...

Get going with a trusty classic.

BLOODY MARY

*Eristoff vodka, spice mix
& tomato juice. Originally from
Harry's bar in Paris, a hang out
for Americans on the search for
a good drink during prohibition*

8.00

BELLINI

*Peach purée and Prosecco.
The Bellini should be a soft pink
colour as it's name came from the
Venetian artist Giovanni Bellini
due to its unique pink colour being
akin to one of Bellini's paintings*

8.50

FRESHLY SQUEEZED JUICE

**ORANGE / APPLE
CARROT, APPLE & GINGER**

4.00