

TRIPP HAZZARD & MARGARINE PRESENT
THE STAR of
BETHNAL GREEN

Y2K

BOTTOMLESS DRAG BRUNCH

➤ MENU ➤

EGG BENEDICT

*Treacle cured ham, poached egg, spinach
& lemony hollandaise*

EGG FLORENTINE

*Poached egg, buttered spinach, poached egg
& lemony hollandaise*

BACON, EMMENTAL & EGG

*Treacle cured pork collar, double yolker free range egg,
Emmental cheese. A bit like a mac muffin but better*

BAKED BEANS, BRAISED RIBS & TOAST

*Home-made spicy beans, shredded braised ribs
& sourdough toast*

SWEET POTATOES, CORN & SPINACH HASH, POACHED EGG & VEGAN ALMOND PESTO

Sweet potatoes, corn, spinach, coriander & parsley

FIELD MUSHROOM, VEGAN PESTO & SOURDOUGH

*Pan fried giant field mushroom with spinach, almond
and rocket pesto, toasted sourdough*

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen, and therefore cannot guarantee our dishes are 100% allergen free.

