





BREAKFAST MENU

PLATES

The Rebel Fry 12.5

Castel Farm Eggs, Black Pudding, Sausages, Grilled Potato Cakes, Smoked Streaky Bacon, Bloody Mary Ketchup & Sourdough

Plant-Based Fry VE 12.5

Vegan Sausages, Garlic Spinach, Grilled Potato Cakes, Black Pudding, Smashed Avocado, Bloody Mary Chickpeas & Sourdough

Onion Bhajis, Poached Eggs or Tofu VEO GF 10.5

Curry Leaf Hummus, Garlic Spinach, Crispy Onion Bhajis & Poached Eggs or Scrambled Tofu

Cumberland Hash 11.5

Cumberland Sausage, Sweet Potato, Onion & Savoy Hash, Fried Egg & HP Split Dressing

Sweetcorn Fritters* VE 9.5 Corn & Red Pepper Fritters, Romesco*, Spinach & Soy Yoghurt

Broken Lamb Hash GF 12.5 Sweet Potatoes, Onion, Garlic Spinach, Lamb Kofta, Feta & Poached Egg

Omega 3 Breakfast V GFO 11 Smoked Salmon, Smashed Avocado, Castel Farm Scrambled Eggs & Toasted Sourdough

Turkish Eggs V GFO 10 Poached Eggs, Garlic & Chilli Yoghurt, Smoked Paprika & Toasted Sourdough

IN BREAD OR ON TOAST

Viking Dry Cured Smoked Bacon & Egg Bap GFO 6 Bacon, Fried Egg & Bloody Mary Ketchup

> **Chorizo, Romesco & Poached Eggs* 9.50** Sautéed Chorizo & Romesco on Toasted Sourdough

Smashed Avocado & Poached Eggs V GFO 9 Crumbled Feta on Toasted Sourdough

Wild Mushrooms & Poached Eggs V GFO 9.5 Hollandaise on Toasted Sourdough

'Posh Rebel' Eggs on Toast V GFO 10.5 Castel Farm Scrambled Eggs, Spring Onions, Parmesan & Truffle on Toasted Sourdough

Eggs Your Way V GFO 7.5 on Toasted Sourdough

Bacon Benedict GFO 9.5 Smoked Back Bacon, Poached Eggs & Hollandaise on Toasted Sourdough



Eggs Royale GFO 9.5

Smoked Salmon, Poached Eggs & Hollandaise on Toasted Sourdough

Eggs Florentine V GFO 8.5

Wilted Garlic Spinach, Poached Eggs & Hollandaise on Toasted Sourdough

FRESH JUICES & WELLNESS SHOTS

Shot 1.5 | Glass 4

Carrot, Orange, Ginger, Turmeric & Lemon Cold Pressed Orange or Cloudy Apple Juice Cucumber, Apple, Parsley, Celery & Kale Beetroot, Carrot & Orange

LIGHTER BITES

Toast, Butter & Jam GFO 3.5 Sourdough, White or Brown Bread

Tapioca, Mango & Passion Fruit Bowl VE GF 8 Coconut Milk, Tapioca Pearls, Mango, Passion Fruit, Toasted Coconut & Seeds

Banana & Cinnamon Overnight Oats VE GF 8 Coconut Milk, Cinnamon Infused Oats, Banana, Blueberries & Maple Syrup

House Granola, with Fruits & Yoghurt GF 8

SWEET

Nutella French Toast* V 9.5 Cornflake Crusted Nutella French Toast

Banana Pancakes* V 8.5 Pancakes topped with Banana, Almonds & Honey

Bacon Pancakes 9

HOT DRINKS

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Americano 2.75 Flat White 3 Cappuccino 3 Latte 3 Mocha 3.25 Espresso 1.5 Hot Chocolate 3 Mumbai Chai 3.5 Turmeric Chai 3.5 Super Beetroot Latte 3.5 (Amazing with Oat Milk) Matcha Green Tea Latte 3.5 English Breakfast Tea 2.75 Earl Grey 2.75 Peppermint 2.75 Fresh Mint 2.75 **Green 2.75** Red Berry 2.75 Lemon & Ginger 2.75 Jasmine Dragon, Phoenix Pearl 3.50 Apple Loves Mint 2.75



Roasted Chorizo Smoked Streaky Bacon

Pancakes topped with Smoked Streaky Bacon & Maple Syrup

Berry Pancakes V 8.5 Pancakes topped with Berries& Yoghurt

Maple Syrup Pancakes VE 8 Pancakes topped with Maple Syrup

Nutella Pancakes* V 8.5

Pancakes topped with Nutella

Sausages Smoked Salmon Smashed Avocado Garlic Spinach Grilled Halloumi Black Pudding Vegan Black Pudding Onion Bhajis, Garlic Yoghurt Wild Mushrooms

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Please inform a member of the Rebel Team if you have any allergies Please note that any dishes marked with * do contain nuts (GF) - Gluten Free | (GFO) - Gluten Free Option | (VE) - Vegan | (VEO) - Vegan Option | (V) - Vegetarian



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