



Brunch Menu



Brunch Cocktails

Red Snapper 8.95

House Bloody Mary mix,
1751 London Dry Gin

Bloody Mary 8.95

House Bloody Mary mix,
J.J. Whitley Grain Vodka

Distiller's Tea Break 9.95

1751 London Dry Gin, Earl Grey syrup,
lemon, Ms. Better's Bitters
Miraculous Foamer

Flat White Martini 8.95

Baileys Almande, cold brew
coffee, J.J. Whitley Grain Vodka

Breakfast Martini 8.95

1751 Seville Orange Gin, Cointreau,
lemon, marmalade

Pineapple & Passionfruit Bellini 8.95

Prosecco, pineapple syrup,
passionfruit puree

Keep it Coming...

Enjoy two hours of flowing fizz for just £20pp with any
main brunch plate[^], available Saturday-Sunday 11am-4pm

Choose from. Prosecco, Mimosa or Asahi (bottles)

[^]Minimum one main brunch plate per person



Brunch Plates

1751 Brunch 9.95

Back bacon, fried eggs, Cumberland sausage, baked
beans, roasted tomato, flat mushroom and tater tots
served with sourdough toast

Vegan Breakfast (vg) 8.50

Vegan sausages, mixed grains, roasted red peppers,
roasted tomato, wilted greens, flat mushroom, smashed
avocado and raw seeds

Add eggs any way (v) 1.50

Gin-Cured Smoked Salmon & Scrambled Eggs 9.95

1751 London Dry Gin-cured smoked salmon and
scrambled eggs with sourdough toast

Smashed Avocado (v) 8.50

Poached egg, heirloom tomatoes, chilli flakes on
sourdough toast

Eggs Benedict 9.15

Traditional English muffin, back bacon and
hollandaise sauce

Eggs Royale 9.85

Traditional English muffin, smoked salmon and
hollandaise sauce

Eggs Florentine (v) 8.95

Traditional English muffin, wilted greens and
hollandaise sauce

1751 Eggs 9.25

Poached eggs, turkey bacon, wilted greens and
sourdough toast

Smoked Haddock 10.25

Poached egg, capers, wilted greens and micro herbs

Shakshouka 10.95

A delicious dish of tomato sauce with your choice
of additions served with a fried egg on top and
sourdough toast.

- Chorizo, Feta and Mixed Peppers

- Mixed Peppers, Wilted Greens and Mixed Grains (v)

Steak & Eggs 14.95


6oz* Flat iron steak, fried eggs, with salsa verde and
roasted vine tomatoes

Smoked Haddock & Crab Fishcake 11.95

Poached egg, mustard hollandaise, wilted
greens and za'atar

1751 Club Sandwich 10.95

Grilled chicken, back bacon, smashed avocado, heirloom
tomato, pink pickled onions, shredded lettuce, mayo and
chunky chips



Buttermilk Pancakes

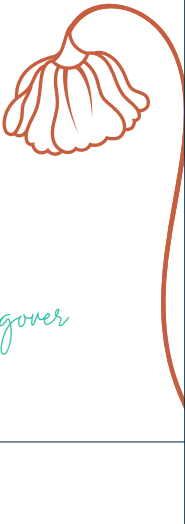
Freshly made golden pancakes and your choice of toppings.

Back Bacon & Maple Syrup 8.25

Mascarpone, Caramel Sauce & Strawberries (v) 8.25

Espresso Butter (v) 7.95

Brioche French Toast



Strawberries, mascarpone, Rude Health Nut Granola and salted caramel sauce **(v) 8.25**

The word brunch was inspired by a hangover - and is a great excuse for a lay in.

Off the grill

Paprika Chicken & Chorizo Skewer 12.95

Grilled onion, tabbouleh salad, salsa verde, pomegranate, tzatziki and pitta bread

Halloumi & Grilled Pepper Skewer (v) 12.95

Flat mushroom, tabbouleh salad, pomegranate, salsa verde, tzatziki and pitta bread

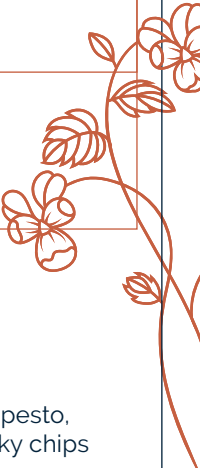
Eggs Benedict is named after a hungover Wall Street broker

10oz* Rib Eye 24.95

Chunky chips, grilled tomato, flat mushroom and your choice of béarnaise or Bourbon pepper sauce

6oz* Flat Iron Steak 15.95

Chunky chips, grilled tomato, flat mushroom and your choice of béarnaise or Bourbon pepper sauce



Brunch Burgers

The Smoke Burger 13.95

6oz* beef patty, smoked Cheddar, burger sauce, back bacon, shredded lettuce, tomato, butter pickles and chunky chips

The House Burger 14.50

6oz* beef patty, chorizo, burger sauce, smoked Cheddar, shredded lettuce, jalapenōs, sriracha sauce and chunky chips

Beetroot & Quinoa Burger (vg) 12.95

Vegan beetroot bun, roasted red pepper & red pesto, smashed avocado, shredded lettuce and chunky chips

Buttermilk Fried Chicken Burger 12.75

Glazed burger bun, shredded lettuce and garlic mayo and chunky chips

Sides

Seasonal Mixed Veg (vg) 3.50

Heirloom Tomato Salad (vg) 3.50

Chunky Chips (vg) 3.75

Truffle Chips (v) 3.50

Black truffle oil, Gran Levanto cheese

Creamy Mash (v) 3.95

With black truffle oil

The French associated spinach with Florence, hence the name Eggs Florentine

New Yorkers drank gin and tomato juice as a hangover cure - A gin-eous invention years before the Bloody Mary.