

UPGRADE TO BOTTOMLESS BRUNCH.

Upgrade your brunch experience with bottomless selected drinks alongside any dish from the menu, for just 40pp. Ask your server for more details



THE BRUNCH & COCKTAIL CLUB

COCKTAILS

Breakfast Margarita - 10.75

Mimosa - 8.50

Espresso Martini - 10.75

Bloody Mary - 10.75

Irish Coffee - 7.25

THE BRUNCH CLUB

Brunch Club Breakfast (GFA)

2 sausages, 2 back bacon rashers, hash browns, mushroom, tomato, black pudding, beans, toast & eggs your way - 15.50

Plant Based Breakfast (VE) (GFA)

Chorizo, spinach, mushrooms, tomato, black pudding, avocado, beetroot hummus, hash browns, beans & toast - 15.50

Whipped Avocado on Toast (V) (GFA)

Whipped avocado on pumpkin seed toast, whipped feta, confit cherry tomatoes, pickled beetroot chutney, drunken onion jam, poached eggs & pomegranate dressing - 15.50

Thai Scrambled Eggs (V) (GFA)

Scrambled eggs infused with ginger, garlic, sambal oelek, coriander & Thai basil. Finished with Nam-jim dressing, bean sprouts & crispy shallots. Served on sourdough toast - 13.50

Brunch Club Steak & Eggs (GF)

6oz Rump steak, potato hash, chimichurri dressing & eggs your way - 16.95

Low Cal Steak & Eggs (GF)

6oz rump steak, tenderstem broccoli, poached eggs, roasted sweet potato & avocado - 16.95

Bacon & Eggs (GFA)

Thick cut pressed & cured belly pork in a maple glaze with scrambled eggs, creme fraiche & chives on sourdough toast - 15.00

Chorizo Scrambled Eggs (GFA)

Chorizo sauteed with scrambled egg mix, spinach & kale on sourdough toast served with whipped goats cheese & drunken onion jam - 14.50

Moroccan Eggs & Wild Mushrooms (V) (GFA)

Sauteed wild mushroom in garlic, sumac & parsley butter on sourdough toast with hummus, dukkah eggs & verde dressing - 13.50

Fried Chicken & Waffles

Buttermilk marinated crispy chicken breast, ginger & honey buffalo sauce, smoked garlic aioli & gherkins on sweet waffles - 14.50

Brunch Burger (GFA)

Sausage patty, crispy bacon, cheese, folded egg & tomato chutney served with potato hash - 13.00

Plant Based Brunch Burger (VE) (GFA)

Sausage patty, cheese, portabello mushroom, spinach, served with potato hash - 13.00

Brunch Club Hash Benny (GF)

With pulled pork, poached eggs, whole grain mustard hollandaise & shredded apple salad - 14.50

SUPREME BENEDICTS

Poached eggs on toasted supreme croissant, with aerated hollandaise sauce, verde dressing & your choice of topping.

Grilled Ham Benedict (GFA)

Grilled ham with crispy pancetta - 13.00

Smoked Salmon (GFA)

With smoked salmon & red avruga - 14.50

Mushroom & Spinach (V) (GFA)

With sauteed wild mushrooms, spinach & crispy enoki mushrooms - 12.50

SWEET TREATS

Pancake Stack (VA) (GFA) - 11.50

Three fluffy pancakes topped with your choice of THREE toppings:

Toppings: Biscoff spread, Biscoff crumb, banana, blueberries, strawberries, maple syrup & hazelnut praline. (V): Nutella, whipped cream, chocolate sauce, Oreo soil, peanut butter, pistachio cream, Bueno sauce, Vanilla soft serve, & chocolate brownie.

Add streaky bacon or sausage patty - 3.00

Brunch Club Classic French Toast (V)

Triple stacked Brioche loaf slices in vanilla batter griddled in cinnamon sugar, with winter berry compote, maple syrup, vanilla ice cream & hazelnut praline - 13.50.

Add streaky bacon - 2.50

Jubilee Waffles (V)

Sweet waffles with vanilla soft serve, cherry compote & cinnamon sugar - 13.50

THE LUNCH CLUB

Upgrade to Loaded Fries - 2.50

Cubano Roll

Sliced gammon, mojo pulled pork, mustard, pickles & cheese served with mojo mayonnaise & Rebel seasoned fries - 16.00

Rebel's Famous Club Sandwich (GFA)

Chicken, bacon, cheese, egg, crisp baby gem leaf & tomato with mayonnaise on toasted granary loaf served with Rebel seasoned fries - 16.00

The Vegan Double Smash Burger (VE) (GFA)

Double stacked vegan burger on a brioche bun with smoked cheddar, crisp baby gem leaf, pickles, tomato & burger sauce served with Rebel seasoned fries - 15.50

Bacon Double Smash Burger (GFA)

Double 3oz smash patties with American cheese, crispy bacon, crisp baby gem leaf, pickles & house burger sauce served with Rebel seasoned fries - 15.50

Brunch Club 24 Hour Chicken Burger (GFA)

Chicken fillet brined & marinated in buttermilk, deep fried in our seasoned flour. Served on a seeded bun with pickles, sliced tomato, American cheese & Comeback sauce, served with Rebel seasoned fries - 15.50

Philly Cheese Steak Sandwich

Onions, peppers & ribeye strips sauteed then finished with cheddar cheese & steak sauce on a hoagie roll with Rebel seasoned fries - 17.00

Rebel's Famous Grilled Cheese (V)

Three cheese & spring onion mix with tomato pesto on thick cut bloomer. Served with Rebel seasoned fries - 12.50

Add ham - 2.00

Chopped Chicken Caesar Wrap

Chicken, bacon, gem lettuce & parmesan cheese finely chopped & tossed in Caesar dressing, folded in a sun dried tomato wrap. Served with Rebel seasoned fries - 15.50

Chicken Parmigiana Hoagie Roll

Crispy chicken parm, vodka Napoli sauce & smoked mozzarella on a soft ciabatta roll with slaw & pesto aioli, served with Rebel seasoned fries - 16.00

SALADS

Brunch Club Caesar Salad (GFA)

Crisp baby gem lettuce, parmesan shavings, focaccia croutons, crispy bacon & caesar dressing - 9.50

Nutrition Bowl (GFA) (VE)

Tenderstem broccoli, sweet potato, crispy baby gem leaf, spinach, crispy kale, charred corn, hummus, cous cous, smashed avocado, edamame beans with vierge dressing - 11.00

Charred Chicken & Rice Salad (GFA)

Blackened marinated chicken thighs, avocado, sesame red cabbage slaw, mango & chilli salsa, corn ribs with jasmine rice topped with soy & lime dressing - 15.00

Add Proteins:

Beetroot Falafel - 3.00 | Crispy Halloumi (V) - 3.50 | Grilled Chorizo - 4.00 | Teriyaki 6oz rump - 6.50 | Grilled Chicken Breast - 5.00 | Salmon - 5.50 | Avocado - 3.00 | Poached Egg - 2.00

SIDES

Salt & Pepper Hash Browns (V) (GF)

Hash brown pieces with salt & pepper seasoning, peppers, onions & coriander - 6.50

Greek Fries (VA) (GF)

Fries tossed in feta, oregano, garlic & herb olive oil - 6.50

Rebel Seasoned Fries (V) (GF) - 4.50

Salt & Pepper Fries (V) (GF)

Fries topped with salt & pepper seasoning, peppers & onions & kewpie mayo with coriander - 6.50

Nduja Fries (GF)

Fries tossed in nduja, with garlic aioli & finished with hot honey - 6.50



Scan here for allergens and please make your server aware of any allergies that you have before ordering.

(VE) Vegan | (V) Vegetarian
(VA) Vegan Alternative | (GF) Gluten Free
(GFA) Gluten Free Alternative

Please note, an optional 10% service charge is automatically applied.

The background of the entire image is a dense, overlapping pattern of tropical leaves. The leaves are rendered in various shades of green, from light sage to deep forest green, with detailed vein patterns. They are scattered across the frame, creating a lush, jungle-like atmosphere.

THE BRUNCH & COCKTAIL CLUB

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BOTTOMLESS BRUNCH

Choice of Bottomless Drinks: Prosecco, Aperol Spritz, Mimosa, Tropical Spritz, Peach or Strawberry Bellini, Wine, Beer & Cider.

Pancake Stack

Three fluffy pancakes topped with your choice of THREE toppings:

🍴 : Biscoff spread, Biscoff crumb, banana, blueberries, strawberries, maple syrup, cherry compote & hazelnut praline.
(V): Nutella, whipped cream, chocolate sauce, Oreo soil, peanut butter, pistachio cream, Bueno sauce & chocolate brownie.

The Brunch Club 24 Hour Chicken Burger

Chicken fillet brined & marinated in buttermilk, deep fried in our seasoned flour. Served on a seeded bun with pickles, sliced tomato, American cheese & Comeback sauce, served with Rebel seasoned fries.

Bacon Double Beef Smash Burger

Double 3oz smash patties with American cheese, crispy bacon, crisp baby gem leaf with pickles & house burger sauce. Served with Rebel seasoned fries.

Brunch Club Grilled Cheese (V)

Three cheese & spring onion mix with tomato pesto on thick cut bloomer. *Add ham.*
Served with Rebel seasoned fries.

Chopped Caesar Wrap

Chicken, bacon, gem lettuce & parmesan cheese finely chopped and tossed in Caesar dressing, folded in a sun dried tomato wrap. Served with Rebel seasoned fries

The Vegan Double Smash Burger 🍴

Double stacked vegan burger on a brioche bun with smoked cheddar, crisp baby gem leaf, pickles, tomato & burger sauce served with Rebel seasoned fries.

Sides ———

Salt and Pepper Hash Browns (V) - 6.50
Hash browns tossed in salt & pepper seasoning with peppers & onions.

Fries 🍴 - 4.50

Salt & Pepper Fries (V) - 6.50
Fries topped with salt and pepper seasoning, peppers and onions and kewpie mayo with coriander.

Greek Fries (V) - 5.50
*Feta, oregano, garlic & herb olive oil tossed fries.
Vegan option available!*

Shots: All £4.00 ———

Olmeca Reposado Tequila
Tequila Rose
El Sueno Watermelon
Cazcabel Coffee
Cazcabel Honey
Cazcabel Coconut

ALLERGENS

Please let your server know about any allergies or dietary requirements.

(V) - Vegetarian 🍴 - Vegan

T&C'S APPLY

Session lasts 90 minutes from start of booking.
Management have the right to refuse service at any time.
Optional 10% service charge is added to the bill.

THE BRUNCH & COCKTAIL CLUB

KIDS MENU

Kids Breakfast (VA) - 7.50

Sausage, bacon, egg, hash browns & baked beans,
with toast.

Breakfast Bun - 7.50

Bacon or sausage with scrambled egg, on a brioche bun.

Kids Pancakes (V) - 7.50

With your choice of two toppings.

Kids Beans on Toast (VA) - 7.50

With or without cheese.

Eggs on Toast (V) - 5.50

Eggs your way on toast, with a side of baked beans.

Buttermilk Chicken Strips - 7.50

With chips and beans.

Mini Smash Burger - 7.50

With American cheese. Served with fries.

Fish Goujons - 7.50

With chips and peas.

Mini Nutrition Bowl (VA) - 7.50

With grilled chicken.

PICK ME UPS

Breakfast Margarita – 10.75

Olmecca Blanco Tequila, Triple Sec, Lemon Juice, Sugar Syrup & Marmalade.

Bloody Mary – 10.75

Absolut Vodka, Lemon Juice, Worcestershire Sauce, Tobasco Sauce, Tomato Juice, Salt & Pepper.

Espresso Martini – 10.75

Absolut Vodka, Lemon Juice, Worcestershire Sauce, Tobasco Sauce, Tomato Juice, Salt & Pepper.

Rebel Iced Tea – 10.75

Absolut Citron, Peach Liqueur, Lemon, Peach Syrup & Chilled Tea.

Mimosa – 8.50

Fresh Orange Juice topped with Prosecco.

BRUNCH CLASSICS & TWISTS

Pornstar Martini – 10.95

Absolut Vanilla, Passoa, Passionfruit, Pineapple Juice & Sugar Syrup served with a shot of Prosecco.

Nectar Margarita – 10.75

A Honey Cazcabel Tequila, Lime Juice, Peach & Agave Syrup.

Sunrise Sour – 10.75

Disaronno, Lime, Grenadine & Orange Juice.

Mango & Basil Smash – 10.75

Beefeater Gin, Mango, Basil, Lemon & Sugar Syrup.

Smoked Old Fashioned – 13.50

Woodford Reserve Whiskey, Maple Syrup, Angostura & Plum Bitters served smoked with Bourbon Soaked Oak Chips.

Negroni Rosa – 10.75

Malfy Rosa, Campari & Cocci Torino.

Classic cocktails available upon request

THE COCKTAIL CLUB

Brunch Punch – 11.75

Havana Spiced Rum, Wray & Nephew Rum, Apricot Liqueur, Cherry Syrup, Lime Juice, Cranberry & Pineapple Juice.

BC Martini – 10.75

Absolut Vodka, Chambord, Pineapple Juice, Pineapple Foam & dusted with Freeze Dried Raspberry.

Coco Club – 10.75

Malibu, Havana 3 Year Rum, Pineapple Syrup, Lime Juice & Coconut Water topped with Pineapple Foam.

Strawberry & Basil Lemonade – 10.75

Olmeca Blanco Tequila, Chambord, Lemon, Strawberry Syrup, Basil, Fresh Strawberries & Lemonade.

Summertime Martini – 10.75

Beefeater Gin, Peach Liqueur, Pink Grapefruit Liqueur, Lemon Thyme, Sugar Syrup, Lemon & Pineapple Juice.

Lotus Flower – 10.95

Absolut Mango, Pink Grapefruit Liqueur, Strawberry, Lychee Syrup & Lime Juice topped with Ting.

South Pacific – 10.75

Havana Spiced Rum, Passoa, Passionfruit, Mint, Sugar Syrup, Lime & Apple Juice.

Pepe Picante – 10.75

Olmeca Reposado Tequila, Triple Sec, Lime, Agave Syrup, Mango & Jalapeños.

Strawberry or Peach Daiquiri – 10.75

Havana 3 Year Rum, Lime Juice, Sugar Syrup & Strawberry/Peach. Served Frozen.

Watermelon Frosé – 10.75

Absolut Vodka, Peach Liqueur, White Zinfandel, Watermelon Syrup, Lime Juice & Watermelon Juice. Served Frozen.

NON-ALCOHOLIC COCKTAILS

Soft Pornstar – 6.75

Vanilla, Passionfruit, Pineapple & Lemon Juice served with a shot of zero alcohol fizz.

Pink Lemonade – 6

Cherry Syrup & Lemon Juice topped with Soda.

Virgin Mary – 6

Tomato Juice, Lemon, Salt, Pepper, Worcestershire Sauce & Tabasco.

Mimosa A.F. – 6

Orange Juice topped with Alcohol Free Sparkling Wine.

Crodino Spritz – 7.25

Alcohol free version of an Aperol spritz.

Mexican Elbow – 6

Alcohol free beer, lime, agave & ginger beer.

AF Dragon Daiquiri – 6.75

Dragon Fruit, Hibiscus, Mango, Lime juice & pineapple juice.

FIZZ & SPRITZ

Aperol Spritz – 10.75

Aperol, Fresh Oranges, Soda & Prosecco.

Limoncello Spritz – 10.75

Limoncello, Fresh Lemons, Soda & Prosecco.

Cherry & Rhubarb Spritz – 10.75

Agnes Arber Rhubarb Gin, Cherry Syrup, Soda & Prosecco.

Hugo Spritz – 10.75

Elderflower Liqueur, Fresh Lime, Soda & Prosecco.

Sarti Spritz – 10.75

Tropical flavoured alternative to an Aperol spritz.

Strawberry or Peach Bellini – 9.25

Prosecco with either Strawberry or Peach syrup.

SANGRIA (1 Litre Carafe)

Pineapple Sangria – 19.95

White Wine, Agnes Arber Pineapple Gin, Pineapple Liqueur & Pineapple Juice, topped with Ginger Ale.

Watermelon Sangria – 19.95

Rosé Wine, Absolut Watermelon, Watermelon Liqueur & Watermelon Juice, topped with Lemonade.

DRAUGHT BEER

Estrella – 5.95
Lager / 4.6% / Spain

Brooklyn IPA – 5.95
Lager / 4.6% / Spain

Poretta – 6.25
Lager / 4.8% / Italy

Guinness – 6.50
Stout / 4.1% / Ireland

BOTTLED BEER & CIDER

San Miguel – 4.75
Lager / 5% / Spain

Corona – 4.75
Lager / 4.5% / Mexico

1664 Kronenbourg Blanc – 5
Lager / 5% / France

San Miguel Gluten Free – 4.75
Lager / 5.4% / Italy

Rekorderlig Strawberry & Lime (500ml) – 5.95

Rekorderlig Wild Berries (500ml) – 5.95

Rekorderlig Apple (500ml) – 5.95

ALCOHOL FREE BEER & CIDER

San Miguel 0% – 4.50

Corona Cero 0% - 4.75

Beavertown Lazer Crush IPA 0.3% - 6

Rekorderlig Strawberry & Lime Cider 0% – 5.50

WHITE WINE

(125ml / 175ml / 250ml / Bottle)

Luna Azul Sauvignon Blanc (Chile) - 4.95/ 7/ 9.2/ 27.50

Rosé Wine, Absolut Watermelon, Watermelon Liquor & Watermelon Juice, topped with Lemonade.

Monterey Bay Chardonnay (USA) - 5/ 7.50/ 10/ 30

Fabulous balance of refreshing citrus and tropical fruit flavours with just a hint of vanilla on the finish.

Bericanto Pinot Grigio DOC Delle Venezie (Italy) -

5.85/ 8.75/ 11.75/ 35

Fabulous balance of refreshing citrus and tropical fruit flavours with just a hint of vanilla on the finish.

Turtle Bay Sauvignon Blanc (New Zealand) - 42

This wine is fresh and vibrant with passionfruit, gooseberry and some melon characters. Intense depth of flavour and a crisp finish. SWA Commended.

ROSE WINE

(125ml / 175ml / 250ml / Bottle)

I Castelli Pinot Grigio Rosé delle Venezie (Italy) -

4.95/ 7/ 9.2/ 27.50

Slightly mineral, soft and persistent with fruity notes and light aromatics. SWA Bronze Award.

Quinson Provence Rosé (France) - 40

A dreamy soft pink colour. Elegant and fine flavoured red berries with a hint of spice. Lots of finesse, a truly delightful wine.

Whispering Angel - 58

Pretty scent of crushed strawberries, peach, rose-water and orange blossom. On the palate, it is wonderfully dry and crisp with delicate summer berry fruits balanced by citrus zest acidity and a deliciously creamy finish.

RED WINE

(125ml / 175ml / 250ml / Bottle)

Morador Tinto Navarra Tempranillo (Spain) - 4.95/ 7/ 9.2/ 27.50

A brilliant red-garnet colour with clean and intense aromas of ripe cherry fruit develop into a fresh palate of berry fruit with a delicate hint of vanilla.

Constellations Merlot Reserva (Chile) - 5/ 7.50/ 10/ 30

Easy-drinking, soft dark plum fruit from this plush Merlot.

Equino Malbec (Argentina) - 5.5/ 8.25/ 11/ 33

A mix of plum, raspberry and blackberry, medium-bodied, yet soft and silky with seductive tannins. The purity of this wine is a natural acidity which complements the fruits in a great, lengthy finish. SWA Bronze Award.

Marques del Atrio Crianza Rioja (Spain) - 42

Dark red colour with violet tinges. High aromatic intensity, hints of red and black fruit blended with the oaky and vanilla notes coming from the barrel ageing. In the mouth, it offers up firm and rounded tannins showing a good ripening.

CHAMPAGNE & PROSECCO

Figurati, Prosecco (Glass Only) - 8.50

Prosecco Primi Soli - 34

Citrus fruit aromas and a hint of peach on the palate. Soft, smooth delicate mousse. Very enjoyable. SWA Commended.

I Castelli Prosecco DOC Rosé - 37.50

Fruity and fragrant bouquet, with hints of strawberry and cherry. Fresh, balanced and persistent. Slightly fruity notes, fine and thin perlage.

Laurent Perrier La Cuvee - 90

Laurent Perrier Rose - 150

NON-ALCOHOLIC WINE

Sea Change 0% Sparkling Wine - 5.25 / 27

Hints of elderflower, crisp apple and summer mint set the taste buds alive. Its elegant perlage makes it a refreshing and enjoyable companion to any occasion.

SMOOTHIES & CLEANSERS

Dragon Passion Smoothie - 6.50

Mango, Passion fruit, Agave, Dragonfruit & Pineapple Juice.

Mango Tango Smoothie - 6.50

Mango, Strawberry & Orange Juice.

Blueberry Burst Smoothie - 6.50

Blueberries, Banana & Milk. (Alternative Milks available)

Peach & Strawberry Blossom Cleanser - 6.50

Peach, Strawberry, Agave Syrup, Lemon & Pineapple juice.

Glow Up Smoothie - 8.50

Strawberries, raspberries, açai berry, lemon juice, pink Himalayan salt, agave syrup & coconut water served with a shot of Elle Sera collagen.

Coco Cooler Cleanser - 6.50

Pineapple, Lychee Syrup, Lime & Coconut Water.

Minty Apple Cleanser - 6.50

Mint, Lemon, Honey & Ginger Syrup & Apple Juice.

Add a shot of Elle Sera collagen to go along side your smoothie or cleanser - 3

FRUIT JUICE

(Glass - 3.25 / Pint - 4.50)

Orange | Cranberry | Apple | Tomato | Pineapple

DRAUGHT SOFT DRINKS

(Glass - 3.25 / Pint - 4.50)

Coca Cola | Lemonade | Diet Coke

SOFT DRINKS

Coca Cola (Glass Bottle) - 3.75

Diet Coke (Glass Bottle) - 3.75

Coca Cola Zero (Glass Bottle) - 3.75

Sprite Zero (Glass Bottle) - 3.75

Fanta (Glass Bottle) - 3.75

Ting - 3.25

Red Bull - 3.25

Old Jamaica Ginger Beer - 3.50

Franklin & Sons Ginger Beer - 3.25

Franklin & Sons Rose Lemonade - 3.25

TONICS

Franklin & Sons Tonic - 2.00

Franklin & Sons Slimline Tonic - 2.00

Franklin & Sons Elderflower Tonic - 2.00

Franklin & Sons Ginger Ale - 2.00

WATER

Bottled Still/Sparkling Water (330ml) - 2.75

Bottled Still/Sparkling Water (750ml) - 4.50

COFFEE

Double Espresso - 2.95

Americano - 2.95

Cortado - 3.45

Latte - 4.15

Cappuccino - 3.95

Matcha Latte - 4.65

Chai Latte - 3.95

Flat White - 3.95

Mocha - 4.50

Iced Matcha - 4.85

Iced Chocolate Dirty Chai - 4.95

Iced Latte - 4.15

Irish Coffee - 7.25

Jameson Black Barrell

Jameson Orange

Hazelnut, Caramel & Vanilla Syrup Available.

(All syrups available sugar free) - 0.65

COLD FOAM ICED MATCHAS

ALL - £6.25

Strawberry - Matcha, milk, strawberry syrup with a strawberry puree cold foam.

Blueberry - Matcha, milk, blueberry syrup with ube and vanilla cold foam.

Mango - Matcha, milk, mango syrup with a mango puree cold foam.

Add a shot of Elle Sera collagen to go along side your coffee - 3

TEA

All - £3.50

English Breakfast | Pure Green (Decaf available) |
Redbush | Earl Grey | Peppermint | Chamomile |
Lemon & Ginger | Chai

ICED TEA

All - £3.50

Peach | Strawberry | Original

HOT CHOCOLATE

£4.75

Served with whipped Cream and
marshmallows.

Milks Available:

Whole, Semi-Skimmed
Soya, Almond, Oat or Coconut - 0.60