

BRUNCH

Weekends Saturday and Sunday 11:00am – 3:00pm



BLACK LABRADOR BREAKFAST **12.50**
Two eggs with your choice of pork chop or bangers, served with potato pancakes, sour cream, applesauce and fresh fruit

SMOKED SALMON OMELETTE **12.75**
Flaky smoked salmon and cream cheese layered between light fluffy eggs, topped with a white wine caper sauce

ENGLISH BREAKFAST **11.25**
Two poached eggs with Canadian bacon on a toasted English muffin topped with Hollandaise sauce

HOBO BREAKFAST **11.00**
New potatoes mixed with onions and sausage and topped with fried eggs

SOMETHING SIMPLE **10.75**
Two scrambled eggs served with your choice of ham, bacon or sausage

SCOTCH EGGS **10.50**
Hard boiled eggs tossed in a mixture of sausage and bread crumbs then fried to perfection

ON THE SIDE

CANADIAN BACON **2.00**

ENGLISH BREAKFAST SAUSAGE **2.50**

CRISP BACON **2.00**

FRESH FRUIT **4.00**

SCONES **4.00**
Served with cream cheese

ENGLISH MUFFIN **3.00**
Served with apricot preserves

BUCK RABBIT **10.75**
Two poached eggs served over wheat toast and topped with a Worcestershire cheddar cheese sauce

BREAKFAST FRITTATA **10.75**
A delicious mixture of tomatoes, onions, basil and eggs, lightly browned and topped with fresh Parmesan

All egg dishes are served with Black Lab potatoes or breakfast potatoes and fresh fruit

UNION FLAPJACKS **10.50**
Homemade buttermilk pancakes, draped in butter and maple syrup
Add strawberries 1.25

ENGLISH TOAST **10.00**
An English twist on French toast – Two English muffins dipped in a sweet honey batter and cooked to a golden brown then topped with toasted pecans. Served with a side of honey and fresh fruit

STRAWBERRIES AND CREAM **10.00**
Fresh strawberries with orange blossom honey and heavy cream

DRINK SPECIALS

LONDON SPECIAL **7.75**
Champagne with a twist of orange and a dash of bitters

KIR ROYALE
Champagne with a splash of Chambord

MIMOSA
Champagne with a splash of orange juice

SCREWDRIVER
Vodka and orange juice

BLOODY MARY

