

AUDREY'S

EGGS + PLATES

OMELETTE, fine herbs (v/gf) 8

SHAKSHUKA, scrambled eggs, roasted peppers, chili, coriander, sourdough (v/gf available) 9

BAP, fried egg, smoked back bacon or handmade Cumberland sausage, cheese, mayo, English muffin 10

AUDREY'S BREAKFAST PLATE, medium boiled eggs, smoked salmon, avocado, sliced tomato, sourdough 15

CLASSIC BENEDICT, poached eggs, smoked back bacon, hollandaise, sourdough 12

FLORENTINE, poached eggs, spinach, hollandaise, sourdough (v) 9.5

ROYALE, poached eggs, smoked salmon, hollandaise, sourdough 14

COURGETTE & GOAT'S CHEESE QUICHE, rocket, aged balsamic (v) 11

AVOCADO TOAST, smashed avocado, cherry tomato, basil (vg) 10 add egg +4

FULL ENGLISH

PROPER FRY-UP, fried eggs, smoked back bacon, handmade Cumberland sausage, baked beans, hash browns, mushrooms, plum tomato, sourdough 15

VEGETARIAN, poached eggs, avocado, mushrooms, baked beans, hash browns, plum tomato (v), sourdough 12.5

FRUITS + GRAINS

GRANOLA, fruit compote, Greek (v) or coconut yoghurt (vg) 8

OVERNIGHT CHIA SEED, mixed berry (vg) 8

BREAD AND BUTTER PUDDING, cinnamon, golden raisin (v) 10

PASTRIES, pain au raisin (v), pain au chocolat (v), croissant (v), apricot croissant (vg) 3 ea

SIDES

black pudding, smoked back bacon, handmade Cumberland sausage, avocado (vg/gf), hash browns (v), sourdough (vg) 4 ea
smoked salmon 6

SANDWICHES + SALADS

all sandwiches are served with crisps

SMASH BURGER, American cheese, grilled onions, lettuce, tomato, burger sauce, mustard, brioche 14

REUBEN, salt beef, sauerkraut, pickles, Emmental cheese, sourdough 12

BLAT, smoked back bacon, bibb lettuce, avocado, heritage tomato, sourdough 11

HAM AND CHEESE TOASTIE, Gruyère, sourdough 14

WILD GIROLLES MUSHROOM TOAST, lemon thyme cream, sourdough (v) 11

GRAIN SALAD, heritage quinoa, rocket, goat curd, pickled vegetables, citrus tarragon vinaigrette (v) 11

PROSCIUTTO GRAPEFRUIT SALAD, pecorino, avocado, honey & mustard dressing (gf) 14

CAESAR, romaine, herb salad, anchovy, sourdough crouton 12

EXTRAS

fries (vg/gf), sourdough (vg),
rocket & parmesan salad (v/gf),
thyme roasted courgettes (vg/gf) 6 ea

**BOTTOMLESS
BRUNCH** UNLIMITED
2 HOURS

ANY DISH

PLUS MIMOSAS,
BLOODY MARYS
OR BELLINIS

£38

SERVED EVERY WEEKEND

CLASSICS

SOUP OF THE DAY, cup 4 bowl 8

CRISPY WHITEBAIT, cajun mayo 7

SCOTCH EGG, spiced ketchup 8.5

BOROUGH MARKET FISH CAKE, sweet potato purée, cucumber salad (gf) 12

FISH PIE, Shetland prawns, mussels, smoked salmon, smoked haddock 17

SHEPHERD'S PIE, lamb, potato, vegetable medley, cheese 14

DESSERTS

CRÈME BRÛLÉE & SOLDIERS (v) 8

CLASSIC SHERRY TRIFLE (v) 8

CHOCOLATE MOUSSE (v) 8

FRUIT SORBET (vg/gf) 4

(v) vegetarian, (vg) vegan, (gf) gluten-free
Vegan alternatives available on request

Before placing your order, please let your server
know of any allergies or intolerances

SUNDAY ROAST
WITH ALL THE TRIMMINGS

SERVED SUNDAY 1 PM - 4 PM

A discretionary 12.5% service charge will be added to your bill

Pets are welcome

© AUDREYSLONDON

AUDREY'S

GRAB A CUPPA

SERVED HOT OR ICED

COFFEE + TEA

ESPRESSO 3

MACCHIATO 3

AMERICANO 3

FLAT WHITE 3.5

CAPPUCCINO 3.5

LATTE 3.5

MATCHA LATTE 4

TEAS English breakfast, earl grey, peppermint, green tea, chamomile 3

ADD-ONS

extra shot 1.5

oat milk 0.5

vanilla, butterscotch or caramel syrup 0.5

SOFT

SPARKLING GINGER 6

SPARKLING ELDERFLOWER & MINT 4

SPARKLING RHUBARB 4

STILL / SPARKLING WATER 3

SPARKLING

NV VOUVRAY BRUT, Château Moncontour, Loire, France 10 gl, 40 bt

CLASSIC CUVÉE BRUT, Rathfinny Wine Estate, Southern England 2018 16 gl, 65 bt

WHITE

'SOSSEGO', Vinho Regional Alentejano Branco, Herdade do Peso, Alentejo, Portugal 2020 7 gl, 27 bt

BEAUJOLAIS BLANC, Jean-Marc Burgaud, France 2020 11 gl, 38 bt

MENETOU-SALON, Le Prieuré de Saint-Céols, Loire, France 2020 12 gl, 42 bt

COCKTAILS

BREAKFAST MARTINI, Tanqueray, Cointreau, marmalade, lemon 10

AUDREY'S BLOODY MARY, Ketel One, Audrey's spice mix, tomato 10

BELLINI, choice of peach, strawberry, passionfruit 10

MIMOSA, choice of orange, grapefruit, pineapple 10

PALOMAR, El Jimador Blanco, Aperol, Franklin grapefruit soda 11

CUCUMBER GIN FIZZ, Tanqueray, cucumber, lime, soda 10

PINK RHUBARB MULE, Ketel One, rhubarb, lime, Franklin Ginger Beer 10

APEROL SPRITZ, Aperol, prosecco, soda 10

ESPRESSO MARTINI, Ketel One, Kahlua, espresso 10

JUICE

GINGER & TURMERIC SHOT, apple, ginger, turmeric, lemon, cayenne 3.5

ORGANIC GINGER ROOTS, carrot, apple, ginger, lemon 6

ORGANIC GENTLE GREENS, spinach, apple, cucumber, lime 6

FRESHLY SQUEEZED ORANGE JUICE 6

BEER

CAMDEN HELLS DRAUGHT 4.6% 6

CAMDEN IPA 5.8% 6

LEFFE BLONDE 6.6% 7

LUCKY SAINT IPA 0.5% 5

ROSÉ + ORANGE

CÔTES-DU-RHÔNE ROSÉ, Famille Perrin 'Nature', Southern Rhône, France 2020 10 gl, 34 bt

'MACÉRATION DE SOIF', Sauvignon Blanc Vin Orange, Domaine Joël Delaunay, Loire, France 2021 12 gl, 45 bt

RED

PRIMITIVO DI PUGLIA, A Mano, Italy 2019 8 gl, 30 bt

'TERRASSE', Cahors Malbec, Causse du Théron, France 2020 10 gl, 37 bt

'XTRÊME', Rioja Crianza, Bodegas LAN, Spain 2018 12 gl, 42 bt

ASK ABOUT OUR CATERING AND PRIVATE HIRE

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