

A Selection Of Pastries From The Bar

MAIN DISHES

Please note we are unable to offer substitutions for any elements

The English 'Traditional Breakfast' 14.5

3 Chipolatas, 2 Bacon, 2 Fried Eggs, 2 Hash Browns, Toasted Focaccia, Button Mushrooms, Baked Beans

ADD: Black Pudding 2.5

The Turkish 'Kahvaltı Flatbread' 16.50

Flatbread, Hummus, Feta, Olives, Roasted Red Peppers, Cucumber, 2 Poached Eggs, Basil oil

The Mexican 'Huevos Rancheros' 16.5

Crispy Tortilla, Guacamole, Tomato & Red onion Salsa, 2 Fried Eggs, Grilled Bang Bang Chicken, Sweetcorn, Spinach

The American 'Breakfast Burger' 14

Brioche Burger Bun, Beef Patty, Black Pudding, Back Bacon, American Cheese, Fried Egg, 2 Hash Browns

The Polish 'Jajecznica Na Kiełbasie' 10

Polish Sausage, Button Mushrooms, Scrambled Egg, Fresh Tomato Salad, Toasted Focaccia

The French 'Croissant Au Lard Et Au Brie' 12

Butter Croissant, Back Bacon, Melted Brie, Onion Marmalade, Baby Leaf Salad, Vinaigrette

The Thai 'Hat Yai' Chicken 14.5

Crispy Fried Panko Chicken, Sweet Chilli & Lime Glaze, Pickled Salad, Fried Egg, Basil Oil

The Ratcatchers 'Signature Steak Breakfast' 20

220g Rump Steak, 2 Fried Eggs, 2 Hash Browns, Baby Leaf Salad, Aged Balsamic

SIDES

Hash Browns 4

Skinny Fries 5

STEAK TAGLIATA

We work with Clarkes Farm in Hevingham to exclusively source premium, grass-fed Norfolk beef. Every steak is butchered in-house and rested in rich beef tallow before serving.

All Served With Thick Cut Chips

CLASSIC	GORGONZOLA	DIANNE	ITALIAN	SURF & TURF
Maldon Salt & Cracked Black Pepper	Lombardy Italian Blue Cheese Sauce	Mushrooms, Cream, Mustard & Brandy Sauce	'Cacio e Pepe' Black Pepper & Parmesan Raviolo	Argentinian Prawns In Garlic & Parsley Butter
220g Rump 20	220g Rump 25	220g Rump 26	220g Rump 28	220g Rump 29
300g Sirloin 39	300g Sirloin 44	300g Sirloin 45	300g Sirloin 47	300g Sirloin 48
300g Ribeye 40	300g Ribeye 45	300g Ribeye 46	300g Ribeye 48	300g Ribeye 49
250 g Fillet 42	250 g Fillet 47	250 g Fillet 48	250 g Fillet 50	250 g Fillet 51

SEE OUR STEAK BOARD FOR TODAY'S LARGE CUTS OF CHATEAUBRIAND, PRIME RIB & T BONE

Please note all of our dishes are prepared in a kitchen where cross contamination can occur, and we are unable to guarantee an allergen free environment. Our menu descriptions do not contain every ingredient used. Please notify your server of any food allergies or intolerance when ordering Food & Drink.

Please note that there will be a discretionary service charge of 10% added to the bill

BREAKFAST COCKTAILS

Served from 11am

MIMOSA 9

Prosecco, Orange Juice

GRAPEFRUIT MARTINI 10

Gin, Grapefruit, Triple Sec

BLOODY MARY 10

Vodka, Tomato, Siracha

COFFEE/ TEA

Americano Black 3.25

Americano White 3.5

Latte 4.10

Cappuccino 4.10

Flat White 4.10

Oat Milk 0.5

Espresso 3.20

Double Espresso 3.80

English Breakfast 3

Early Grey 3.25

Peppermint 3.25

Camomile 3.25

FROBISHER JUICE 4

Orange

Apple

Pineapple

Cranberry

Grapefruit

Tomato

SMOOTHIES 6

Kale Kick

Kale, Spinach & Mango

Blueberry Thrill

Blueberry, Banana, Raspberry,

Flaxseed