



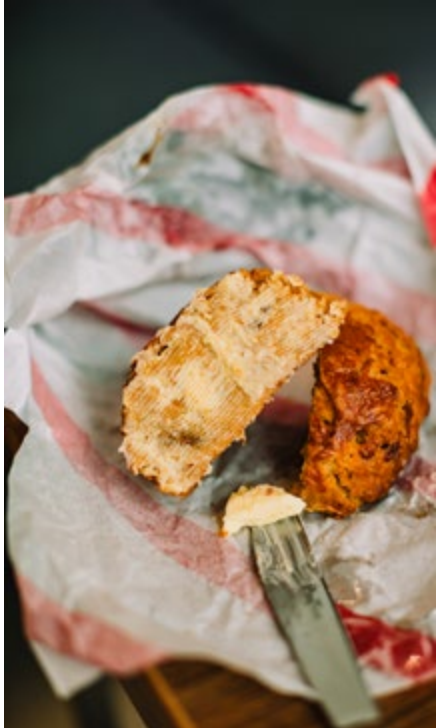
House
Special

Brummie Bacon Cakes

B:Eats

Although the exact history of this savoury cake is somewhat mysterious, they were mentioned in newspaper reports back in the 1920s and known anecdotally since the 1860s.

Also known as Brummie Breakfast Cakes, they have two special ingredients: tomato ketchup and Worcestershire sauce. These unusual additions stray far from a traditional savoury scone but are known to enhance the flavours of the cheese and bacon remarkably well.



Our Head Chef, Lee, said “My grandad was a chef in the army, growing up he would show me his recipe books and talk of his time feeding the troops during World War II. His passion for cooking inspired me to become a Chef and I’m proud that my grandad’s Brummie Bacon Cake recipe is a star item on our B:Eats menu”.