

FESTIVE BOTTOMLESS BRUNCH

WITH A CHERRY CRÈME CRACKER COCKTAIL ON ARRIVAL

£35 PER PERSON

Choose any brunch dish below and enjoy unlimited Prosecco, Cîroc Bloody Marys or Mimosas*

£55 PER PERSON

Choose any brunch dish below and indulge with unlimited Moët & Chandon Impérial Champagne

EGGS BENEDICT

Toasted English muffin topped with ham and poached free range eggs, served with omega seed sprinkle and lemon hollandaise

EGGS ROYALE

Toasted English muffin topped with smoked salmon and poached free range eggs, served with omega seed sprinkle and lemon hollandaise

EGGS FLORENTINE

Toasted English muffin topped with sautéed spinach, roasted mushrooms and poached free range eggs, served with omega seed sprinkle and lemon hollandaise

SWEET BELGIAN WAFFLES

Maple syrup, strawberries, banana, blueberry compote and Greek-style yoghurt

FULL BREAKFAST

British pork sausages, streaky bacon, free range eggs, roasted mushroom, tomato, baked beans and toasted sourdough

VEGGIE BREAKFAST

Vegetarian sausages, free range eggs, roasted mushroom, tomato, baked beans, beetroot hash and toasted sourdough

VEGAN BREAKFAST

Scrambled tofu with spinach, vegan sausages, tomato and chickpea stew, roasted mushroom, avocado and beetroot hash

AVOCADO, FETA & CHILLI SOURDOUGH

Topped with chilli, spring onion and coriander

CLASSIC HANDMADE BEEF BURGER

Handmade beef patty with our signature burger sauce served in a seeded bun with gherkin, lettuce, red onion, tomato and seasoned fries



TURKEY MELT

Pulled Turkey, BBQ sauce, cheesy fondue and pickled pink onions

ALL·BAR·ONE

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients.

If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before ordering.

 = made with vegetarian ingredients,  = made with vegan ingredients, however some of our preparation and cooking methods could affect this.

If you require more information, please ask your server. Please note that fish dishes may contain small bones.

*Terms & Conditions: 1. Bottomless brunch is time-limited to 1.5 hours and last sitting is at 2pm This commences from the time of ordering. 2. You may order one Bottomless Brunch dish and choose from a 125ml glass of Prosecco, a cocktail from our brunch cocktails range (Bloody Mary or Mimosa) or from our range of fruit juices. 3. Your drink will be replaced once it has been finished. 4. Price is per person and drinks cannot be shared. 5. Full alcohol content (ABVs) and units can be found on our drinks menu. 6. Drinking to excess will not be permitted and participants are required to drink responsibly at all times www.drinkaware.co.uk. 7. Management reserve the right to withdraw this offer at any time and without prior notice and reserve the right to refuse serving alcohol to any participant at any time without notice. 8. Alcohol served to over 18s only. Proof of ID may be required. 9. Service times may vary by business and are subject to licensing restrictions. 10. Bottomless brunch must be booked at least 24 hours in advance.