

BOTTOMLESS BRUNCH



SUPPORTS RESPONSIBLE DRINKING

CHOOSE YOUR PLATTER AND ENJOY BOTTOMLESS DRINKS
£32.50 FOR 90 MINS
UPGRADE TO GUINNESS +£5PP

PLATTER OPTIONS

MEAT PLATTER

Garlic Pulled Pork Slider
Wild Garlic Pulled Pork, Burnt Apple Sauce

Halloumi Lollipop (v)

Samosa (v)
Mint Yoghurt

Crispy Wild Garlic Tenders (GF)
Roast Garlic Aioli

Spinach & Goat's Cheese Arancini (v/GF)

Katsu Prawns
Sticky Soy & Sesame Dressing

Crispy Lattice Fries (v/GF)
Chive Sour Cream

VEGGIE PLATTER

Sweet Potato Slider
Gem Lettuce, Tomato, Vegan Mayo

Halloumi Lollipop (v)

Samosa (v)
Mint Yoghurt

Wild Garlic Cauli Wings (GF)
Roast Garlic Aioli

Spinach & Goat's Cheese Arancini (v/GF)

Cheesy Garlic Focaccia (v)
Tomato Jam

Crispy Lattice Fries (v/GF)
Chive Sour Cream

For allergens and intolerances please make your server aware on arrival and we will provide our allergen menu. We are able to prepare many of our dishes vegan and gluten free on request. If you have any further questions or concerns, please do not hesitate to speak to a member of our team. Prices are inclusive of VAT. A discretionary service charge of 10% will be added to all tables.

DRINKS

SPRITZ

Hugo Spritz
Gordon's Gin, Elderflower, Prosecco, Soda, Mint, Lemon

Blood Orange Aperol Spritz
Aperol, Blood Orange, Prosecco, Soda, Orange

Peach Rose Spritz
Gordon's Peach, White Zinfandel, Soda, Mint, Lemon

Raspberry Lemon Spritz
Smirnoff Vodka, Raspberries, Lemon, Sugar, Soda

ALCOHOL FREE

0% Hugo Spritz
Elderflower, Soda, Mint, Lemon

0% Raspberry Lemon Spritz
Raspberries, Lemon, Sugar, Soda

Heineken 0%
330ml Bottle

BEER & FIZZ

Prosecco
125ml Glass

Coors
Pint

Sol
330ml Bottle

Aspall Cider
Draught/ Bottle

SPIRITS

All spirits will be served as a 25ml measure at standard and may not be consumed without mixer. All of our spirits will be served long over ice.

Smirnoff Vodka

Gordon's Gin
London Dry, Gordon's Pink

Jack Daniels Whiskey

Captain Morgan Spiced Rum

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