



FREE-FLOWING WEEKENDS

Saturday & Sunday brunch

£40 per guest for an hour and a half of free-flowing:

Lessini Durello DOC prosecco

£53 per guest for an hour and a half of free-flowing:

Lessini Durello DOC prosecco | Château la Coste 'Lady A' Provençal rosé
Valencia orange mimosas | Bloody Great Mary (East London vodka, house spices,
clamato juice, lime, agave, guindilla peppers, olives, celery, rosemary)

including your choice of brunch dish:

açaí, Greek yoghurt, mango pearls, banana, blackberries, strawberries, seeds v

fresh fruit carpaccio; pineapple, watermelon,
kiwi, blackberries, strawberries, grapes, coconut yoghurt vg/gf

smashed avocado & chard Florentine;
poached egg, hollandaise, buckwheat, pumpkin seeds, muffin v

oak-smoked salmon Royale; poached egg, hollandaise, muffin

Kassler ham Benedict; poached egg, hollandaise, muffin

Burgerdict; poached egg, dry-aged beef patty, special hollandaise, tomato, brioche
sweetcorn fritters, fried St. Ewe egg, pink pickled onions, yellow pepper sauce v

smoked Cajun shakshuka, St. Ewe eggs, flame-grilled sourdough v

minute sirloin, fried St. Ewe egg, salsa verde gf

full veggie; grilled halloumi, St. Ewe egg, avocado salsa, sweetcorn fritter,
BBQ beans, roast field mushroom, roast tomato, toast v

full & proper breakfast; smoked streaky Dingley Dell bacon, Old Spot sausage,
black pudding, St. Ewe egg, BBQ beans, roast field mushroom, roast tomato, toast

soul burger; beef patty, smoked cheddar, jerk quince mayo, pink pickled onion

malted deep dish pancakes; served with:
toasted marshmallows, coconut cream, banana, white chocolate, maple syrup v

berries, berry compote, ^{or}clotted cream, maple syrup v

smoked streaky Dingley Dell bacon, blueberry compote, ^{or}sour cream, maple syrup

all guests at your table must take part in the same offer

1.5 hour time limit from your first drink | 1 glass will be served at a time

100% OF SERVICE CHARGE GOES TO THE TEAM. ALWAYS HAS, ALWAYS WILL.