



THREE COURSE BOTTOMLESS BRUNCH

Saturday & Sunday brunch

£45 per guest for an hour and a half of free-flowing prosecco

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Lessini Durello DOC prosecco | Mirabeau Pure Provence rosé
Valencia orange mimosas | Bloody Great Mary (Finlandia vodka, house spices, clamato juice, lime, agave, guindilla peppers, olives, celery, rosemary)

starters for the table:

grilled za'atar pita, whipped paneer v & **nocellara olives** vg/gf

your choice of main dish:

courgette & corn fritters, beet hummus, feta, tempura herbs v

cinnamon french toast, fried chicken, chipotle hollandaise

CBA sandwich; soft-shell crab tempura, smoked streaky bacon, avocado, black garlic ponzu aioli

hollandaise dishes;

hot-smoked salmon & bottarga Royale or
prosciutto & 'nduja Benedict or dry-aged beef Burgerdict

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

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

soul burger; beef patty, smoked cheddar, jerk quince mayo, pink pickled onion, sesame-salted chips

smashed avocado on sourdough, dill salsa, chilli, coriander, dill salsa vg

watermelon & pineapple salad, coconut yoghurt, avocado sorbet vg/gf

malted deep dish pancakes & maple syrup;

berries & clotted cream v or Dingley Dell bacon & blueberry compote

dessert for the table:

cinnamon brioche doughnuts, hot toffee v

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.