



THREE COURSE BOTTOMLESS BRUNCH

Saturday & Sunday brunch

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

£55 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)

starters for the table:

rosemary & olive oil focaccia **vg** & nocellara olives **vg/gf**

your choice of main dish:

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

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

hollandaise dishes;

oak-smoked salmon Royale **or** smashed avocado & chard Florentine
or Kassler ham Benedict **or** dry-aged beef Burgerdict

dry-aged Longhorn minute sirloin, fried St. Ewe egg, salsa verde **gf**

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

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

double smash burger; 2 x 70g smashed beef patties, smoked cheddar,
jerk quince mayo, pink pickled onion, sesame-salted chips

malTED deep dish pancakes & maple syrup;
toasted marshmallows, coconut cream & banana **or**
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.