



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 | 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:

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

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

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

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

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

soul burger; beef patty, 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.