

**BOTTOMLESS BRUNCH**  
**EVERY SATURDAY 12PM-4PM**  
**£30PP FOR 2 COURSES**

## STARTERS

### Fish Cakes

poached egg, hollandaise sauce

### Buffalo Chicken Wings

choose your sauce: salt & pepper, siracha chilli, honeyed BBQ (GF)

### Sweet Potato & Edamame Croquettes

Romesco sauce (GF)(Ve)

### Smashed Avocado

pico de gallo salsa, chilli flakes, charred goat cheese on toast (GF\*)(Ve\*)

## MAINS

### 7oz Flash Minute Steak

chunky chips, garlic butter & confit tomatoes (GF)

### Goat Cheese Toasted Wrap

basil goat cheese, chargrill marinated vegetables (V)(Ve\*)

### Crispy Sesame Tofu Salad

tender stem broccoli, squash, quinoa, green beans, pumpkin seeds & lemon & garlic dressing (Ve)(GF)

### Smoked Salmon

smashed avocado & poached egg open sandwich (GF\*)

## DESSERTS

### Sticky Toffee Pudding

salted caramel sauce, vanilla ice cream (V)(GF)

### Chocolate Sundae

white chocolate cream, marshmallows, black cherries & pistachios (V)

### Apple & Plum Crumble

clotted cream ice cream (V)

## DRINKS

Amstel

Prosecco

Mimosa

Gin Rose Cocktail

### FEELING FANCY?

Upgrade to unlimited cocktails for £10pp and choose from:  
Pornstar Martini, Espresso Martini or Bloody Mary

**Note:** pre-booking is essential. £5 per person deposit. 2 hour sitting from the time of booking, not arrival. Maximum table size of 10. Some of our dishes or drinks may contain allergens. As we promote responsible drinking your next drink is only served when your glass is empty & we serve water alongside your brunch, please don't be offended! A discretionary service charge of 10% will be added to all tables of 6 and above, this goes directly to the team. Upgrades can be actioned on the day or at the time of booking. (V): vegetarian (ve): vegan (gf): gluten free (\*): option available. Please speak to a member of staff when ordering should you require any specific allergen information.