

Festive BOTTOMLESS BRUNCH

CHOOSE 1 BRUNCH DISH & ENJOY 2 HOURS
OF BOTTOMLESS DRINKS!



BRUNCH MENU

CHORIZO POTATO HASH **GF** E, SU 716 Kcal
A Hash of chorizo, hash browns, rocket and herbs topped with fried eggs and chimichurri

SMOKED SALMON F, E, SU, SO, G 600 Kcal
Smoked salmon, charred asparagus, toasted English muffin and hollandaise sauce

TOFU AVO ON TOAST **GF?** **VE** SO, G 500 Kcal
Crispy fried silken tofu, smashed avocado and mint on toasted sourdough served with chimichurri

FRENCH TOAST E, G, D, N, P 627 Kcal
Brioche French toast, prosciutto, maple syrup, and caramelised walnuts

COCKTAILS

THE SNOWFLAKE
Vodka, Advocaat, lime & ginger beer

GINGERBREAD MOJITO
Havana rum, gingerbread, mint, lime, sugar & soda

WINTER BERRY DAIQUIRI
White rum, crème de Mure, lime, sugar & winter berries

BOOZY BLITZEN
Morgan's Spiced rum, orange, cranberry, vanilla & fresh raspberries

THE GRINCH
Vodka, gin, rum, tequila, orange liqueur, melon liqueur, lemon & lemonade

THE PURPLE ONE
Vodka, Crème De Cacao dark, hazelnut liqueur, caramel syrup & cream

PEACHY CHEEKS
Gin, Chambord, lemon & Prosecco



NON ALCOHOLIC COCKTAILS

BERRY MERRY
Raspberry syrup, lime & soda

62 SLUSH
Winter berries, pineapple, cranberry, winter spice, lime & sugar

BOTTLED BEER

Corona

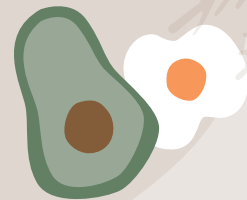
£7.50 TO UPGRADE TO ONE OF OUR LUNCH DISHES

LUNCH MENU

CHICKEN FAJITAS **GF?** G, D 1133 Kcal
Served on a sizzling skillet, with tortillas, sour cream, guacamole & salsa. Chicken, fresh peppers & onions are cooked in our own blend of fajita seasoning

STEAK PANCAKES **GF?** E, G, D, M, SU 2901 Kcal
Homemade pancake filled with Pan-fried rump steak with horseradish & fresh cream, Devon blue cheese and served with chips and a small house salad

KATSU CURRY **VE** 1393 Kcal E, G, SO
Panko coated sweet potato & aubergine in our own authentic Katsu curry made with onion, garlic, ginger, carrot and mild spices served with coconut rice, shredded chilli & spring onion



D - DAIRY G - GLUTEN M - MUSTARD E - EGG MO - MOLLUSCS
CR - CRUSTACEAN C - CELERY N - NUTS F - FISH S - SESAME
SU - SULPHUR DIOXIDE SO - SOY, P - PEANUTS L - LUPIN

Although we endeavor to do so, we cannot guarantee that any of our dishes are allergen-free or fulfill dietary requirements due to possible cross-contamination during production.

Please inform us if you have a food allergy that we should be aware of. Adults need around 2000 kcal a day. Subject to change due to availability.

GF GLUTEN FREE

GF? CAN BE GLUTEN FREE (please ask)

V VEGETARIAN

VE? CAN BE VEGAN (please ask)

VE VEGAN