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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

COCKTAILS

CHERRY SHIPWRECK

Kraken rum, cherry brandy, lime & ginger beer

ELDERFLOWER EMPRESS

St Germain Elderflower, cranberry, lime & Prosecco

RASPBERRY ISLAND

Raspberry vodka, rum, gin, tequila, triple sec & lemonade

SUGAR & SPICED

Morgan's spiced rum, triple sec, orange & sugar

THE PURPLE ONE

Vodka, Frangelico, dark chocolate liqueur, caramel & cream

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

WINTER WARMER

Gordon's gin, winter spice, lemon & soda

WINTER BERRY DAIQUIRI

White rum, Creme de Mure, lime, sugar & mixed berries

NON ALCOHOLIC COCKTAILS

BERRY MERRY

Raspberry syrup, lime & soda

62 SLUSH

Mixed berries, pineapple, cranberry, 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