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BOTTOMLESS BRUNCH

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

BRUNCH MENU

SMOKED SALMON GF?

Smoked salmon, avocado and cream cheese on sourdough

NDUJA FRIED EGGS GF

Nduja, potato hash, mushroom, roasted pepper with fried eggs

AMERICAN-STYLE PANCAKES

Fluffy homemade pancakes with maple syrup

FRENCH TOAST VE

French toast with crisp aubergine bacon, blueberry and maple glaze

COCKTAILS

STRAWBERRY DAIQUIRI

White rum, strawberry liqueur, lime, sugar & strawberries

PEACH ICED TEA

Tarquin's peach & passion fruit gin, schnapps, cold-brew tea, lemon & passion fruit

SICILIAN ROYALE

Amaretto, limoncello, oj, lemon & prosecco

SUMMER BERRY BRAMBLE

Gin, lemon, sugar, creme de mure & summer berries

FRENCH MARTINI

Vodka, pineapple & chambord

CAPTAIN TIKI

Tiki rum, sugar, lime & pineapple

NON ALCOHOLIC COCKTAILS

BERRY BLAST

Homemade hibiscus flower syrup, summer berries, lemon, cranberry & cold-brew tea

VIRGIN MARTINI

Passion fruit, pineapple, lime, vanilla with an elderflower soda shot

BOTTLED BEER

Corona

£5 TO UPGRADE TO ONE OF OUR LUNCH DISHES

LUNCH MENU

CHICKEN FAJITAS GF?

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?

Homemade pancake filled with Pan-fried rump steak with horseradish & fresh cream, Devon blue cheese and served with chips and a small house salad.

KERALAN COCONUT CURRY VE GF

An aromatic, robust South Indian inspired curry made from a mixture of chillies, spices, coconut and coriander, served with green vegetables, basmati rice and a mint raita.

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.