Brunch Menu

Mains

Pretzel Bun Burger

 Pulled Pork Burger: Pulled pork, red onions, bacon jam, tomato, rocket salad, emmental cheese & MAP burger sauce.

MAP Jamon Iberico

Iberico ham, shredded mozzarella on a bed of rucola salad, dressed with aubergine oil.

Chicken Skewers

- Grilled chicken skewers dressed with black garlic teriyaki sauce, olive oil & samphire.
- Tikka marinated chicken skewers dressed with bloody Mary sauce, olive oil & samphire.

Shrimp Crevettes

Wrapped shrimps served on a bed of samphire with black garlic soy sauce.

Iberico Ham Platter

Iberico bellota ham served with slices of toasted sourdough baguette, peppers stuffed with feta cheese & cornichons.

Cheese Platter

Camembert, Cornish Yarg, Comte D'Estive, Shropshire Blue from La Fromagerie. Served with toasted sourdough and seasonal flavored homemade chutney.

Mini Cheeseburgers

Eight mini cheeseburgers filled with beef, cheddar cheese and onion sauce. Served with cornichons on the side.

The Caprese

Sourdough baguette toasted and topped with buffalo mozzarella, Iberico ham, avocado mash and sun-dried tomato

The Mediterranean

Sourdough baguette toasted and topped with grilled aubergine, smoked salmon, basil pesto and sundried tomatoes.

The Spaniard

Sourdough baguette toasted and topped with buffalo mozzarella, Iberico ham and black olive tapenade.

The Emperor

Sourdough baguette, toasted and topped with pulled pork, red onion and rocket salad, dressed with truffle oil.

Buffalo Chicken Wings

BBQ cajun chicken wings, marinated with garlic, paprika & hot pepper.

Served with a choice of sauce:

- Buffalo hot sauce
- Sweet chili sauce

Sides

Sweet Potato Fries Potato Wedges

Served with classic mayonnaise or ketchup.

Nocellara Olives Rose Harissa Nut Mix

Peanuts, almonds, cashews and fried corn.

Some of our dishes contain allergens, please speak to a member of staff for more information.

Cocktails & Bubbles

Prosecco

Italy's finest bubbles.

De Lychee

Absolut vodka, lychee juice, lychee sugar and fresh lime juice.

Jasmin Gin Collins

Beefeater infused with jasmine, fresh lemon juice, sugar and soda splash on top.

Lavendiation

Lavender infused gin, fresh lemon juice, maraschino liqueur and homemade lavender sugar.

Rosemary Martini

Beefeater infused with Rosemary, pineapple, apple, black pepper, sugar and a pinch of salt,

Pink Lady

Olmeca tequila, lime juice, homemade pink pepper and pomegranate syrup, prosecco top.