

Bottomless Brunch

Enjoy two hours of bottomless Prosecco or Beer for £20 per person when you order two courses from our menu. Menu dishes are priced individually.

Starters

Candy-Striped Beetroot, Kale and Red Onion Hummus on Toasted Sourdough vg 6.25 topped with sliced celeriac, pomegranate & mixed seeds

Creamy Mushrooms on Garlic Focaccia v 6.75 Deep-fried mushrooms with a wild mushroom cream sauce Fried Halloumi Sticks v 6.50 with Bill's chutney

Devilled Chicken Skewers 6.75 with spicy barbeque glaze, spring onion, lime & tzatziki

Crispy Calamari 6.95 with red chilli & lime aioli

Mains

Bill's Brunch 12.95

Two fried free-range eggs, smoked streaky bacon, Cumberland sausage, roasted plum tomatoes, mushrooms, potato rösti, baked beans, smashed avocado & sourdough toast

Smashed Avocado, Feta and Poached Eggs v 11.50 Baby spinach, red pepper dressing, coriander & chilli with sourdough toast, pickled red onions & olives

Bill's Garden Plate v 12.95

Two poached free-range eggs, halloumi, roasted plum tomatoes, charred red peppers, smashed avocado, hollandaise, mushrooms, potato rösti, baked beans, pea shoots, mixed seeds & toast

Bill's Beer Battered Cod 12.95 with pea purée, tartare sauce & fries

Bill's Classic Burger 11.95

A beef burger with lettuce, tomato, red onion & spiced mayo in a sesame seed bun with rosemary salted fries (Go nude - swap bun and fries for salad)

Roasted Half Chicken with Garlic and Chilli 13.95

Marinated in a fiery piri piri sauce, served with fries, pea shoots & spicy mayo, finished with an onion, parsley & lemon dressing
Swap fries to sweet potato fries for 75p

Jackfruit Salad Bowl vg n 11.25

Smoked chilli jackfruit with mixed grains & rice, edamame beans, red cabbage, toasted cashew nuts, lettuce, mint & lime soy yoghurt finished with a crispy rice cracker add halloumi v 3.50 | add mojo chicken skewers 3.50

Desserts

Warm Banoffee Doughnuts v 6.50

Salted caramel coated doughnuts with sliced banana, crumbled chocolate flakes & whipped cream

Millionaire's Sundae v 6.95

with vanilla ice cream, shortbread crumb & a gold chocolate sphere drizzled with warm salted caramel sauce

Lemon Meringue Pie in a Glass v 6.75

Bill's lemon curd cheesecake & lemon sorbet on a crushed biscuit base topped with Italian meringue

Warm Triple Chocolate Brownie v 6.50 with warm chocolate sauce, vanilla ice cream & a chocolate flake

An optional service charge will be added to your bill. You must purchase either a starter and main, or main and dessert to buy into bottomless brunch. Your table is available for two hours only. Pre-booked tables only. Not drinking? Swap to bottomless Pear and Ginger Cooler as a non-alcoholic alternative. Please always inform your server of any allergies before placing your order, as not all ingredients can be listed. Detailed allergen information is available upon request and online. We cannot guarantee the total absence of allergens in our dishes. Our fish dishes may contain small bones and our olives may contain fragments of stone, please take care. Burgers cooked medium carry a higher risk of food poisoning. Unlike a steak, a burger needs to be cooked through to reduce that risk. The Food Standards Agency recommends that children, pregnant women and anyone with a weaker immune system have their burgers well done. Please ask us for more information.

v vegetarian vg vegan n nuts

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All day & into the night