

What kind of **BRUNCHER** are you...?

LITTLE BRUNCH £35*pp

2 courses with 1.5 hrs of
Prosecco / Passionfruit Collins

BIG BRUNCH £40*pp

3 courses with 2 hrs of
Prosecco / Passionfruit Collins

STARTERS

Chicken Wings – sour cream *gf*

Crispy Squid – lime aioli

Sweetcorn Fritters – pineapple salsa *v*

Roasted Red Pepper Bruschetta *vg*

MAINS

Fish & Chips – cod, double cooked chips, mushy peas, tartar sauce

Caribbean Inspired Chicken – coconut rice & peas, pineapple slaw, gravy

V Burger – hummus, courgette, aubergine, beetroot, tomato, double cooked chips *vg*

Pepperoni Stonebaked Pizza – mozzarella, pepperoni (*gf available on request*)

Pizza V Stonebaked – aubergine, courgette, mushrooms, red pepper *vg* (*gf available on request*)

SIDES

Tender Stem Broccoli *vg, gf* / 3.5

Side Salad *vg, gf* / 3.5

Double Cooked Chips *vg* / 3.5

Sweet Potato Fries *vg* / 4

DESSERT (Big Brunch only)

Chocolate Brownie *vg*

BRUNCH BOOZE

Bottomless Prosecco or Passionfruit Collins – gin, passionfruit, lemon syrup, soda water
(*non-alcoholic alternative available, please ask when booking*)

DESSERTS

Bramley Apple Tart – vanilla ice cream / 6 Cinnamon Cheesecake / 6

Chocolate Fudgecake – vanilla ice cream / 6 Sorbets & Ice Cream / 4.5

Please advise your server if you have any allergies or require information on ingredients used in our dishes

*A discretionary service charge of 12.5% will be added to your bill and all tips go to the staff *v* = vegetarian *vg* = vegan *gf* = gluten free