

MAP Maison Bottomless Brunch Menu

Mains

The Burrata

Fresh burrata served with mixed cherry tomatoes, samphire, flavored with a mint, honey & molasses vinaigrette, toasted sourdough slices on side. (V)

Pulled Pork Burger

Pretzel bun, pulled pork, red onion, bacon jam, tomato, rocket salad, Emmental cheese & MAP burger sauce.

Spanish Brunch

2 rustic sourdough slices with a smoked chili & Greek yogurt, spinach oven roasted mushroom with truffle oil, topped with poached eggs. (V)

Chicken Skewers

4 skewers of grilled chicken dressed with black garlic teriyaki sauce, olive oil and served on a bed of samphire.

Mixed Tapas Platter

18 months aged Iberico ham served with a selection of seasonal dips; black olive tapenade, red pepper dip, chutney, mini peppers and toasted sourdough baguette. (Dips subject to seasonal changes)

Chicken Burger

Pretzel bun, pulled chicken thigh marinated with an antipasti mix of spices, grilled red peppers, sun dried tomatoes. Emmental cheese and MAP burger sauce.

Veggie Burger

Pretzel bun, char grilled aubergine, halloumi cheese, rocket leaves, tomato, red onion and smoked chili jelly. (V)

The Caprese

Sourdough baguette toasted and topped with buffalo mozzarella, Iberico ham, avocado mash and sun-dried tomato. (V available)

Some of our dishes contains allergens, please contact us prior to booking with any enquiries as we can only make limited alterations to the menu. We are unable to make any alterations to the menu to cater for vegan dietary requirements at the moment.

Brunch is priced at £55.00 per person on weekdays, £62.50 on weekends. A 12.5% discretionary service charge will be added to your bill.

Sides

Steamed edamame beans

Seasoned with salt and pepper.

Sweet potato nachos with dip

Sweet potato nachos served with a red pepper tapenade, topped with grated parmesan.

Mediterranean potato salad

Parisienne potatoes with a basil pesto remoulade, dressed with black olives, fresh spring onions, mini peppers and crunchy oven roasted Iberico ham.

Roasted chickpea bowl

Oven roasted chickpeas with spinach and soft baked feta cheese. Trust us, this is a must try!

Cocktails & Bubbles

Prosecco

Italy's finest bubbles.

Pink Lady

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

Havana Highball

Anejo rum, citrus, mure, homemade rosemary and orange shrub, topped with a splash of ginger beer.

Cupid's Bow

Bourbon whisky stirred down with maple syrup & herbal liqueur, finished with orange.

Hummingbird Effect

Gin, Aperol, homemade rose & cardamon shrub, topped with white peach & jasmine soda.

Fruit Between Two Rivers

Absolut vodka infused with seasonal fruits and berries, rose & citrus.