



Go Bottomless - Saturday brunch for **37.5pp all in**. Choose one large plate or two small plates and enjoy unlimited **prosecco, beer or our brunch cocktail** for up to two hours between 11am-4pm.

Small Plates

Chickpea hummus, tahini, crispy chickpeas, house flatbread (vg) **6.5**

Sauerkraut and cheddar croquettes, truffled mayonnaise (v) **7**

Two Copper Maran eggs on toasted sourdough (v) **7** – choose poached, fried, or scrambled

Vanilla chai bowl, winter berries, toasted nuts (vg/gf) **8**

Soanes Poultry crispy chicken thigh, buttermilk mayo **8**

Large Plates

Shakshuka, two poached eggs, roasted chilli oil, house flatbread (v) **12**
 – make it vegan with coconut yoghurt and semi-dried tomato (vg) **12**

Pizza No.4 – White base, vegan mozzarella, confit aubergine, butternut squash, balsamic glazed onion, semi dried tomatoes, harissa oil (vg) **14.5**

Pizza No.7 – Fior de latte mozzarella, white base, crispy bacon, soft egg, chilli, maple syrup **13.5**

Grilled cornbread – marinated tomato and butter bean salad, harissa, tahini, crispy chickpeas (vg/gf) **12**

English muffins – Yorkshire sausage patty, poached Copper Maran eggs, relish, hollandaise **13**

Crispy chicken thigh burger – gravy mayo, crispy chicken skin, sage and onion relish, chips **16.5**

Additions

Poached or fried egg (gf) **2**

Grilled cornbread (vg/gf) **2.1**

Yorkshire sausage patty **2.8**

Semi-dried tomatoes (vg/gf) **2.1**

Desserts

Selection of sorbets – mandarin, prosecco, blackcurrant (v/gf) **6**

Chocolate and pecan brownie – dark chocolate ice cream, chocolate sauce (vg/gf) **7.5**

Blackberry cobbler – vanilla ice cream (v) **7.5**

(v) Vegetarian (vg) Vegan (gf) Gluten Free

Please notify your server of any food allergies or intolerances when ordering.

A 1 voluntary donation is added to your bill in return for unlimited filtered still and sparkling water by Belu. This contribution helps Belu invest in circular economy innovation, and reach people living without clean water.

A discretionary 12.5% service charge will be added to your bill – 100% of this goes directly to our team.

Our Commitment To Doing Good

As proud members of the **Sustainable Restaurant Association**, these are some of the ways we try to make a difference...

Our meat is only **sourced from small farms** committed to producing quality, **naturally reared animals** and maintaining high animal welfare standards.

Some of our cocktails use vodka from the Green Room distillery - for every bottle sold, the distillery gives **£1 to the charity BACKUP**, which supports those working in the theatre technical supply chain.

This paper is made using **15%** of maize and corn by-products, **plus 40% recycled fibres** and **45% FSC certified virgin fibres**.

A **£1** donation is added to your bill for unlimited still and sparkling **BELU water**. **100%** of each donation goes to the **charity WaterAid**.

All of the discretionary **12.5% service charge** added to the bill goes **straight to our team**.

COCKTAIL CLUB

Our Cocktail Club runs 4pm to 8pm on weekdays. Selected cocktails £7.5



GREEN ROOM MENUS

Check out our All-Day and Sunday Roast menus