



## **BITCHIN' BRUNCH MENU**

SHARING PLATTER AND MAIN COURSE INCLUDED

BOTTOMLESS 1.5 HOURS

CHOOSE FROM;  
BELLINI  
PROSECCO  
HERO MOCKTAIL

### **SHARING PLATTER**

SPICED TAPIOCA POTATO HASH, FRIED HEN EGG WITH CHILLI PASTE

CHARRED PURPLE SPROUTING BROCCOLI WITH MUNG BEANS, SMOKED LABNEH

CURED BEETROOT SALMON, AVOCADO AND CRÉME FRAICHE

### **MAIN PLATES**

SAVAGE STYLE EGGS BENEDICT  
POACHED EGGS, BBQ PULLED PORK, FOCACCIA AND NDUJA HOLLANDAISE

OR

BBQ PULLED JACKFRUIT, CHARRED SOURDOUGH, BOURBON GLAZED POACHED EGGS

OR

ZHOUG ROASTED CELERIAC, MOLTEN CASHEW CHEESE, PURPLE SPROUTING BROCCOLI, BARBERRIES, SPICY CRUMBS

### **DESSERT**

MINI CHURROS WITH SALTED CARAMEL SAUCE AND CHOCOLATE £5.50

All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

A 12.5% discretionary service charge will be added to your final bill

@TasteofHilton @SavageGarden #BitchinBrunch #TowerHill #DragQueens