

Bottomless



Botttomless



STEP 1

Choose Your Drinks

- 🍷 PROSECCO 🍸 BLOODY MARY 🍷 APEROL SPRITZ 🍸 RASPBERRY RIPPLE
- 🍷 POACHED PEAR SPRITZ 🍸 GREY GOOSE STRAWBERRY AND LEMONGRASS & MIXER
- 🍸 GREY GOOSE WATERMELON AND BASIL & MIXER 🍸 BOMBAY CITRON PRESSÉ & MIXER
- 🍸 BACARDÍ CARIBBEAN SPICED RUM & MIXER 🍷 PINT OF COORS

Alcohol Free

- 🍸 CUCUMBER & APPLE CRUSH 🍸 PASSION FRUIT & GINGER SPRITZ
- 🍷 NON-ALCOHOLIC PROSECCO 🍷 NON-ALCOHOLIC BEER

STEP 3

Choose Your Main

POACHED EGGS

Poached eggs and rich hollandaise sauce on a toasted muffin with:

HAND-CARVED HAM
SCOTTISH SMOKED SALMON
HALLOUMI (V)

BREAKFAST HASH (NGO)

Sautéed bacon, chorizo, onions, diced sweet potatoes, avocado, wilted spinach, poached eggs and sriracha sauce.

VEGAN BREAKFAST HASH (VE)

Roasted diced sweet potatoes, red and golden beetroot, goji berries, avocado, wilted spinach and sriracha sauce.

SMASHED AVOCADO & POACHED EGGS (V)

Poached eggs on a toasted muffin with fresh avocado, spring onion and lime.

BELGIAN WAFFLE & BERRIES (V)

Topped with fresh mixed berries and mascarpone, served with a maple syrup dipping pot.

FETA, BACON & LENTIL SALAD (NGO)

Avocado, grapes, cucumber, tenderstem broccoli, golden beetroot, cherry tomatoes, crispy endive, with an agave & mustard dressing.

GO VEGAN with vegan feta and La Vie bacon rasher **(VE) (NGO)**

DELUXE BURROW'S BURGER

Our classic burger with gem lettuce, tomato, salsa and mayo in a brioche bun. Served with house fries.

ADD Monterey Jack cheese for 1.50

ADD bacon for 2.50

UPGRADE to sweet potato fries for 1.00

25p from the sale of this burger will be donated to the Motor Neurone Disease Association.



Indulge +5.00

THAI RED CURRY

Marinated in Thai spices, coconut milk and roasted. Served with pak choi, basmati rice and Thai red curry sauce.

CHICKEN or **SEA BASS**

ASPARAGUS & RICOTTA RAVIOLI (V)

Ravioli with sage butter, toasted almonds, rocket and parmesan.

RUSTIC CIABATTA STEAK MELT (NGO)

Tender steak fillet, sautéed mushrooms, Monterey Jack cheese, watercress, red onion marmalade and wholegrain mustard mayo on a rustic ciabatta. Served with house fries.

BANG BANG CHICKEN FRIED RICE

Crispy fried chicken smothered in bang bang sauce, egg fried rice, chilli peanuts and sesame & soy dressing.

GO VEGGIE with Quorn fillet **(V)**

KOREAN FRIED CHICKEN BURGER

Crispy coated chicken with Korean gochujang glaze, pickled carrot & red cabbage, sriracha mayo, tomato and gem lettuce in a brioche bun. Served with house fries.

GO VEGAN swap to Quorn buttermilk fillet **(VE)**

UPGRADE to sweet potato fries for 1.00



Scan the QR code for more allergen and calorie information. If you have a food allergy or are sensitive to certain ingredients, please ask a server for assistance. **(V)** Vegetarian **(VE)** Vegan **(NGO)** Non-gluten containing ingredients option available, please ask your server

Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals. Not all allergens are listed on the menu. We do not include 'may contain' information. Our menu descriptions do not include all ingredients. An optional service charge of 10% will be added to your bill. All tips and service charge will be shared between the team. All offers can be removed at any time (without notice) and are not available on a bank holiday or the day before a bank holiday. Timings of our offers may vary per site.

STEP 2

Upgrade to Signature Drinks

Celebrating a special occasion or just fancy a little treat?

Make your bottomless even better by adding your favourite drinks.



BOTTOMLESS PORNSTAR MARTINIS, SALTED CARAMEL ESPRESSO MARTINIS, PINTS OF MADRI

+7.50 per person



PROSECCO ROYALE +5.00 per mini carafe

Choose from a carafe of Chambord Black Raspberry or St Germain Elderflower to elevate your Prosecco.

STEP 3

Choose Your Main

THAI RED CURRY

Marinated in Thai spices, coconut milk and roasted. Served with pak choi, basmati rice and Thai red curry sauce.

CHICKEN or **SEA BASS**

BANG BANG CHICKEN FRIED RICE

Crispy fried chicken smothered in bang bang sauce, egg fried rice, chilli peanuts and sesame & soy dressing.

GO VEGGIE with Quorn fillet **(V)**

FLAT IRON STEAK (NGO) +4.00

6oz steak marinated and pan-fried with crispy fried oyster mushrooms and salsa verde, served pink.

ADD peppercorn sauce for 1.50

ADD house fries for 2.50

FIRECRACKER CHICKEN SALAD

Hot & sticky fried chicken on a bed of shredded oriental vegetable salad, topped with crushed chilli peanuts, ponzu dressing, fresh lime and sesame seeds.

FETA, BACON & LENTIL SALAD (NGO)

Avocado, grapes, cucumber, tenderstem broccoli, golden beetroot, cherry tomatoes, crispy endive, with an agave & mustard dressing.

GO VEGAN with vegan feta and La Vie bacon rasher **(VE) (NGO)**

CHEESE BURGER

Our classic burger with Monterey Jack cheese, salsa and mayo in a brioche bun.

ADD bacon for 2.50

KOREAN FRIED CHICKEN BURGER

Crispy coated chicken with Korean gochujang glaze, pickled carrot & red cabbage, sriracha mayo, tomato and gem lettuce in a brioche bun.

GO VEGAN swap to Quorn buttermilk fillet **(VE)**

Our burgers are served with house fries.

UPGRADE to sweet potato fries for 1.00

STEP 4

Add Your Extras

NIBBLES

PRAWN CRACKERS (NGO) 1.00

NOCELLARA OLIVES (VE) (NGO) 5.50

ARTISAN BREAD (V) 6.50

BLISTERED PADRON PEPPERS (VE) (NGO) 4.95

SIDES

HOUSE FRIES (VE) (NGO) 4.50

GASTRO CHIPS (VE) (NGO) 4.95

SWEET POTATO FRIES (VE) (NGO) 4.95

BEER BATTERED ONION RINGS (VE) 4.95

TENDERSTEM BROCCOLI (VE) (NGO) 4.95
With chilli and garlic.

DESSERTS

STRAWBERRY & RHUBARB CRUMBLE BLONDIE (V) 8.50

Ground almond blondie. Served warm with strawberry ice cream.

MINI NUTELLA DOUGHNUTS (V) 8.50

Served warm with vanilla ice cream and toasted hazelnuts.

BAKED VANILLA CHEESECAKE (V) 8.95

Served with raspberry sorbet.

CHOCOLATE FONDANT (V) 8.95

Served with vanilla ice cream and salted caramel.