



Rooftop Gardens



BOTTOMLESS BRUNCH

Choose 1 main
Bottomless drinks for 2 hours
£40 per person

-DRINKS-

Pornstar Martini

Vanilla vodka, passionfruit, pineapple, lemon, prosecco

Rhubarb Collins

Rhubarb gin, lemon, soda

Chambord Spritz

Chambord, fresh mint, prosecco, soda

Pineapple Daquiri

Rum, pineapple juice, sugar, lime - served on the rocks

Aperol Spritz

Aperol, prosecco, soda

Prosecco

Canal Grando Prosecco Extra Dry (ve)

Draught Beer or Cider

Cruzcampo or Inch's

-MAINS-

Chicken Caesar Flatbread

Chicken breast, baby gem, caesar dressing, parmesan

-Upgrade to truffle fries + 1.50

Chicken Burger

Grilled chicken, salad, brioche bun, herb aioli sauce, fries

-Upgrade to truffle fries +1.50

Cauliflower & Chickpea Curry

Served with coriander Rice (ve, gf)

Beef Burger

6oz beef burger, pancetta, emmental, truffle mayo, rocket, tomato, brioche bun, fries

-Upgrade to truffle fries + 1.50

Truffle Mushroom Flatbread

Sauteed mushrooms, rocket, truffle mayo

-Upgrade to truffle fries + 1.50

Panzanella Salad

Red onion, tomato, cucumber, fresh basil, sourdough, red wine and olive oil dressing (ve, df)

- Add chicken 5

- Add halloumi 5

-SIDES-

Tenderstem Broccoli (gf) (vea)

5.5

Truffle Parmesan Fries (gf)

5.5

Caesar Salad (gfa)

5

Sautéed Garlic Mushrooms (dfa)

5

Skin On Fries (ve) (gf)

4.5

Roasted Baby Potatoes (dfa)

5

Designated driver? Opt for our non-alcoholic bottomless brunch and swap the cocktails for mocktails! £30 per person

PLEASE NOTE: All dishes are prepared fresh in our kitchen, so please inform your server of any special dietary requirements or request more information.

ALLERGY ADVICE: Please note that our food is prepared in an environment where nuts are present.

(n) Contains Nuts (gf) Gluten Free (v) Vegetarian (ve) Vegan
An optional 10% discretionary charge will be added to all tables.