



Enjoy two small plates or one brunch dish, served with 90 mins of cocktails, prosecco, beer or softs drinks

Add A Desert for an extra £5

BRUNCH

FRENCH TOAST & BERRY COMPOTE

French Toast with Berry Compote – Brioche toast topped with warm mixed berries.

CHICKEN & WAFFLES

Crispy fried chicken served over golden waffles with butter and warm maple syrup.

POACHED EGG AVOCADO TOAST

Smashed avocado on toasted bread, topped with a soft-poached egg.

CALAMARI

Lightly fried calamari served with zesty lemon and aioli.

TEMPURA PRAWNS

Light and crispy battered prawns served with a zesty dipping sauce.

PADRON PEPPERS

Blistered Padrón peppers tossed in olive oil, sea salt and shallow fried.

SMALL PLATES

BONELESS CHICKEN WINGS

Spicy Boneless Chicken Wings – Tender, lightly breaded and tossed in a zesty, spicy sauce.

GRILLED HALLOUMI

Served with a zesty herb sauce and a golden, crispy finish.

MUSHROOM ARANCINI

Crispy risotto balls filled with mushrooms, béchamel sauce and mozzarella.

COCKTAILS

STRAWBERRY LEMONADE

Vodka, Strawberry Puree, Lemon Juice, Lemonade, Sugar syrup.

BLUE LAGOON

Vodka, Blue curaçao, Lemonade, lemon Juice.

KIR ROYALE

Prosecco, berry liqueur served with red berries

APEROL SPRITZ

Aperol, Prosecco, Club soda Orange.

ELDERFLOWER SPRITZ

Elderflower liqueur, Prosecco, Lemon Juice, Club soda.

MIMOSA

Prosecco, Orange juice, optional added syrup.

MOCKTAILS

STRAWBERRY MOCK-ANADE

Strawberry Puree, Lemon Juice, Lemonade, Sugar syrup.

BLUE LAGOON

Blue curaçao, Lemonade, lemon Juice.

SIDES + £3.50

MEDITERRANEAN FRIES

Crispy fries tossed with a blend of mixed herbs and spices.

CREAMY MASH

Buttery, smooth mashed potatoes with a rich, creamy texture.

DESSERT

SALTED CARAMEL BLONDIE

Golden Blondie with rich salted caramel served with Vanilla ice cream.

NEW YORK VANILLA CHEESECAKE

Creamy vanilla cheesecake on a buttery biscuit base. Served with vanilla ice-cream

Please note that not all ingredients are listed in our descriptions. While we do our best, we can't guarantee our dishes are completely free from allergens or gluten. If you have any allergies or dietary restrictions, feel free to speak with a member of our team before ordering. An optional 10% service charge will be added to groups of four or more.