

# THE ROOM WHERE IT HAPPENS



## BOTTOMLESS BRUNCH

45 PER PERSON

**CHOOSE 1 COURSE + BOTTOMLESS DRINKS**  
**FROM THE BELOW SELECTION:**

**PROSECCO**  
**PRAVHA**  
**MOJITOS**

**NON-ALCOHOLIC  
COCKTAILS**  
**FROZEN COCKTAILS**

Brunch sittings are at 12pm and 2.30pm with bottomless drinks starting at these times and lasting for a duration of 2 hours

## BRUNCH MENU

### **EGGS ROYALE**

smoked salmon and poached eggs on an english muffin,  
topped with hollandaise sauce, and garnished with paprika and chives  
(V) (E) (G) (GF\*)

### **EGGS BENEDICT**

parma ham, pancetta and poached eggs on an english muffin with hollandaise sauce and chives  
(E) (D) (G) (GF\*)

### **SMASHED AVOCADO ON TOAST**

smashed avocado on wholemeal toast, with superstraccia, cherry tomatoes,  
red onion, mixed herbs and balsamic and olive oil drizzle  
(G) (S) (VE) (GF\*)

### **CUMBERLAND SAUSAGE MUFFIN**

cumberland sausage with poached eggs and emmental cheese on an english muffin,  
topped with crispy onion and chipotle spiced ketchup  
(G) (D) (E)

### **WILD MUSHROOMS ON TOAST**

shitake, chestnut and chantarelle mushrooms on wholemeal toast  
with cream cheese, spinach and topped with toasted pinenuts  
(VE\*) (D) (PN) (GF)

### **PANCAKES (VEGAN)**

pancakes topped with fresh berries, fruit compote and maple syrup,  
and garnished with physalis, mint and icing sugar  
(G) (S) (VE)

**ALL SERVED WITH POTATO TOTS (GF)**

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(F) FISH • (E) EGG • (G) GLUTEN • (D) DAIRY • (S) SOYA • (PN) PINENUTS  
(SU) SULPHATES • (C) CELERY • (V) VEGETARIAN • (VE) VEGAN  
(GF) GLUTEN FREE • (GF\*) CAN BE MADE GLUTEN FREE ON REQUEST