

EVERY SATURDAY
3 COURSE BRUNCH WITH 90 MINUTES
OF BOTTOMLESS DRINKS

£60

DRINKS

Corona Bottles | Prosecco | Mimosas

Tequila Tropical Punch

Olmeca Tequila, Banana Liqueur, Grenadine, Lime, topped with Lemonade

Passion Delight

Absolut Vanilia, Passionfruit Liqueur, Passionfruit, topped with Lemonade

NON-ALCOHOLIC VERSIONS AVAILABLE

SHARING STARTER

Antojitos Mezze VE

Aubergine Crema, Black Bean Mole, Salsa Ranchera, Guacamole, Pink Pickle Onion Home fried Tortilla Chips

BRUNCH MAINS

Guacamole on Toast v

Toasted sourdough, radishes, pickled onion, omega mix seeds
+ POACHED EGG 1.5 | + OAK SMOKED SALMON 4 | + CRISPY BACON 2.5

Eggs Royale

Smoked salmon, guacamole, poached free-range eggs, toasted muffin, chipotle hollandaise sauce

Eggs Florentine v

Buttered spinach, portobello mushroom, poached free-range eggs, toasted muffin, chipotle hollandaise

Pulled Beef Eggs Benedict

Slow-cooked British grass-fed beef brisket, guacamole, poached free-range eggs, toasted muffin, chipotle hollandaise sauce

Spicy Chorizo Shakshuka

Chorizo, eggs, chipotle chillies, tomatoes, peppers, sourdough

French Toast v

Thick slice of brioche, crème brûlée, cinnamon, crème fraîche, berries, seasonal compote

ALL BURGERS SERVED WITH SIGNATURE FRIES

UPGRADE TO SWEET POTATO FRIES OR TRIPLE COOKED CHIPS 1

+ BACON 2.5 | + CHEESE 1.5 | + PULLED BEEF 4

Cheeseburger GF*

Double dry aged smash patties, pickles, double American cheese, lettuce, comeback sauce, toasted sesame seed bun

Korean Sando

Panko crumbed fried chicken breast, American cheese, gochujang mayo, kimchi slaw, toasted brioche bun

Plant Burger VE

Mushroom, onion and beetroot patty, vegan smoked applewood, pickles, comeback sauce, toasted oat milk bun

SHARING DESSERT

Sharing Dessert Platter v

Double Chocolate Mousse, Chocolate Orange Tartlet, White Chocolate & Raspberry Mousse, Macaroons, served with chocolate sauce & dulce de leche