

EVERY SATURDAY
3 COURSE BRUNCH WITH 90 MINUTES
OF BOTTOMLESS DRINKS

£60

Drinks

Corona Bottles | Prosecco | Mimosas

Paloma

Olmea Tequila, Lime, topped with London Essence Pink Grapefruit Soda

Passion Delight

Absolut Vodka, 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

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, all baked and served with toasted sourdough 13.5

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

ADD SOMETHING EXTRA? + 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, Korean chilli glaze, gochujang cucumber salad, toasted sesame seed 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

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