

Bottomless Brunch Menu £28 per person

Each persons brunch includes one dish from section A and one dish from section B. Your brunch will last for 90 minutes for you to enjoy a selection of drinks to accompany your brunch. You must finish your current drink before ordering your next drink.

*last drink orders are 15 minutes prior to the end of your 90 minute reservation time.

SECTION A

PASTRY SELECTION vg

Selection of fresh pastries; croissant, pan au chocolat, pan au raisin

Vegan vanilla cream pastry vg

GRANOLA vg

House granola with milk or Greek yoghurt (dairy-free milks available)

SOURDOUGH PIZZETTE

Garlic, fresh herbs vg

Margherita, Italian Fior di Latte & passata vg

Turkish Ezme soya mince vg

Chorizo, Italian Fior di Latte & passata

YOGHURT & FRUIT vg

Greek yoghurt with a selection of fresh fruit & berries

HUMMUS vg

Flatbread & crudités

TOAST vg

Sourdough toast, cornish butter, strawberry jam or marmalade

SECTION B

FULL ENGLISH

Sourdough toast, Gloucester sausage, smoked streaky bacon, grilled tomato, grilled field mushroom, baked beans and eggs; poached, scrambled or fried

SHAKSHUKA vg

Baked eggs in a roast pepper, olive, coriander & sundried tomato passata

VEGGIE FULL ENGLISH vg

Sourdough toast, vegetarian sausage, grilled halloumi, grilled tomato, grilled field mushroom, baked beans and eggs; poached, scrambled or fried

EGGS ON TOAST vg

Sourdough toast, apricot harrisa, 2 eggs; poached, scrambled or fried

BRIOCHE BUNS

Gloucester smoked streaky bacon, iceberg lettuce, tomato

Grilled Gloucester sausage

Grilled halloumi with apricot harissa vg

Grilled field mushroom with apricot harissa vg

SKEWERS

Marinated in our blend of aromatics, freshly grilled with homemade flat bread, salad, garlic mayo & chilli sauce

Beef Fillet

Chicken Shish

Halloumi vg

CHICKEN PITTA

Marinated chicken, sourdough pitta bread, pink onions, lettuce, tomato, cucumber, chickpeas & rose harissa yoghurt

ASIAN NOODLE vg

Japanese rice noodles, baby spinach, edamame, sesame, crispy onions; spicy soya & lime dressing

+ chicken or halloumi £4 + prawns £5

HALLOUMI PITTA vg

Charred halloumi, sourdough pitta bread with lettuce, tomato, cucumber, chickpeas, fresh herbs & apricot harissa

CAESAR SALAD

Crunchy cos, anchovy Caesar dressing, Parmesan, hardboiled egg & croutons

+ chicken or halloumi £4 + prawns £5

DRINKS

COFFEE

ESPRESSO · AMERICANO · MACCHIATO

FLAT WHITE · LATTE · CAPPUCCINO

MOCHA · HOT CHOCOLATE

Decaf coffee, oat & coconut milk available

TEA

ENGLISH BREAKFAST · EARL GREY

ROOIBOS · FRESH MINT

LEMONGRASS & GINGER

MOCKTAILS

RHUBARB & ELDERFLOWER COOLER

PASSIONFRUIT & MINT MOJITO

SPARKLING BERRY & APPLE SPRITZ

GINGER BEER, MINT & LIME MULE

CRODINO (Alcohol free Aperol spritz)

COCKTAILS

PASSIONFRUIT MARTINI

Smirnoff vanilla vodka, passionfruit, fizz

ESPRESSO MARTINI

Smirnoff vanilla vodka, Kahlua, fresh brewed espresso

APEROL SPRITZ

Aperol, fizz & soda

BLOODY MARY

Smirnoff vodka, CK's spice mix, tomato juice

SUMMER BLUSH

Gordon's Pink gin, Franklin & Sons raspberry lemonade

MIMOSA FIZZ

Fizz, orange juice

WINE

125ml

BIANCO D'ITALIA, SOLLAZZO

White wine · apricot - easy - fruity

CARBENET SAUVIGNON TEMPRANILLO

Red wine · red plum - juicy - vanilla

CÍNTILA, EXTRA DRY

Fizz · incredible Champenoise (using the Champagne method)

BEER / CIDER

GROLSCH pint

PERONI ALCOHOL FREE 330ml

CORNISH ORCHARD GOLD CIDER pint

CORNISH ORCHARD BLUSH CIDER BOTTLE 500ml

SOFT DRINKS

COKE · DIET COKE · COKE ZERO
LEMONADE · FANTA

FRUIT JUICES

Apple · Orange · Pink Grapefruit · Cranberry · Tomato

FRANKLIN & SONS

Raspberry lemonade · Sparkling elderflower
Rhubarb lemonade

STILL · SPARKLING WATER

10% is added to your bill, all tips are distributed 100% to the team.

If you have any allergens or dietary requests please inform / ask a member of our team who will assist you.

vg vegan vg vegetarian