

Bottomless Brunch Menu

£39 per person

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

SECTION A

CHOCOLATE TWIST vg

Fresh pastry with chocolate

YOGHURT & FRUIT vg

Greek yoghurt with a selection of fresh fruit & berries

SOURDOUGH PIZZETTE

Fior di latte, hand-pulled sourdough, Italian vg mozzarella, fresh herbs, garlic infused olive oil

Chestnut Mushroom, truffle oil & paprika vg

Margherita, Italian Fior di latte & passata vg

Chorizo, Italian Fior di latte & passata

Blue Cheese, red onion, olives & passata vg

BEETROOT HUMMUS vg

Served with warmed pitta

CHICKEN TACOS

2 soft tacos, marinated chicken, lettuce, tomato, pickled chilli & harrisa yoghurt

SECTION B

STEAK FRITES

(+ £2 supplement), 5oz minute steak served pink, garlic butter, skin on fries

ASIAN NOODLE vg

Japanese rice noodles, baby spinach, edamame, sesame, crispy onions; spicy soya & lime dressing
+ chicken/halloumi £4.5

SMASH BURGER

4oz smashed beef patty, lettuce, tomato, gherkins, homemade burger sauce, brioche bun, skin on fries

BRIOCHE BUNS

Gloucester smoked streaky bacon, iceberg lettuce, tomato

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Grilled Gloucester sausage

Grilled halloumi with apricot harissa vg

Grilled field mushroom with apricot harissa vg

CHICKEN SCHNITZEL

Chicken breast in golden crispy breadcrumbs, fried egg, salad

VEGAN FLATBREAD vg

Hand-stretched sourdough, carrot puree, courgette, aubergine, red onion, vegan feta

CHICKEN PITTA

Marinated chicken, lettuce, tomato, red onion, cucumber, fresh herbs & harissa yoghurt

FULL ENGLISH BREAKFAST

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

HALLOUMI PITTA vg

Charred halloumi, lettuce, tomato, red onion, cucumber, fresh herbs & harissa yoghurt

VEGGIE FULL ENGLISH vg

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

DRINKS

COFFEE

ESPRESSO · AMERICANO · MACCHIATO
FLATWHITE · LATTE · CAPPUCCINO
MOCHA · HOT CHOCOLATE
Decaf coffee, oat & coconut milk available

TEA

ENGLISH BREAKFAST · EARL GREY
ROOIBOS · FRESH MINT
LEMON GRASS & GINGER

MOCKTAILS

RHUBARB & ELDERFLOWER COOLER
PASSIONFRUIT & MINT MOJITO
SPARKLING BERRY & APPLE SPRITZ
GINGER BEER, MINT & LIME MULE
CRODINO (Alcohol free Aperol spritz)

COCKTAILS

PASSION-TINI

Vodka, passionfruit liquor, passionfruit, pineapple

STRAWBERRY BLUSH

Gin, strawberry, lemonade

RUM SWIZZLE

White rum, orange, pineapple, grenadine

PEACH BELLINI

Fizz, white peach

CHERRY SLING

Gin, orange liquor, cherry, lime, soda

MIMOSA FIZZ

Fizz, orange juice

WINE

125ml

FERNAO PIRES, CINTILA
White wine - apricot - easy - fruity

CASTELAO, CINTILA
Red wine - red plum - juicy - vanilla

CINTILA, EXTRA DRY
Fizz - incredible Champenoise (using the champagne method)

BEER / CIDER

GROLSCH pint

PERONI ALCOHOL FREE 330ml

CORNISH ORCHARD CIDER pint

CORNISH ORCHARDS RASPBERRY & ELDERFLOWER 500ml

SOFT DRINKS

COKE · DIET COKE · COKE ZERO
LEMONADE · FANTA

FRUIT JUICES

Apple · Orange · Pink Grapefruit
Cranberry · Tomato · Pineapple

FRANKLIN & SONS

Raspberry lemonade · Sparkling elderflower
Rhubarb lemonade

STILL · SPARKLING WATER

ALLERGENS

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

OPTIONAL SERVICE CHARGE

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

KEY

vg Vegan vg Vegetarian