

## bottomless brunch

£29 per person

Bottomless Aperol Spritz or Prosecco and one main dish

## brunch dishes

Smashed avocado toast (vg) 407kcal Chipotle & peanut salsa, crispy tofu

Piquillo pepper & bloody mary baked beans 376kcal Fried eggs. crispy Parma ham

Eggs Benedict *975kcal* Poached egg, muffin, honey & thyme roasted ham, hollandaise sauce

> Eggs Florentine *737kcal* Poached egg, muffin, spinach, hollandaise sauce

Eggs Royale *813kcal* Poached egg, muffin, smoked salmon, hollandaise sauce

> Smoked salmon & scrambled egg 546kcal Rosti, avocado purée

Chicken & mango salad *801kcal* Cos lettuce, avocado, soy & lime dressing

Cheeseburger *1633kcal* Brioche bun, double patty, Emmental cheese, roasted onion mayo, French fries

## sides £4.95

Nocellara olives 163kcal Harrissa spiced mixed nuts 485kcal Triple cooked chips 792kcal French fries (v/vg) 602kcal Tomato & red onion salad 111kcal Braised little gem lettuce, garlic & mustard glaze 545kcal Soft herb & rocket salad 102kcal

\*Free-flowing prosecco available for 90 minutes from order time. Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. (VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day. 12.5% discretionary service charge will be added to your bill. Prices include VAT