

# £55

## Weekend bottomless brunch

90 minutes of free-flowing drinks from the following

## COCKTAILS & BEER =

Paloma

Espresso Martini

Rum Punch

**Aperol Spritz** 

Mimosa

**Bloody Mary** 

Draft Beer: Moretti Schooner

# WINE & SPARKLING

Rioja

Marques de Reinosa, Spain

Prestige, Minuty,

Côtes De Provence, France

Garnacha

Dama De Roca, Paniza, Cariñena Spain

Prosecco Canal Bosco

Italy

## = FOR THE TABLE =

#### To share

## Bread basket

Selection of sourdough, seeded and campagrain breads, whipped salted butter

#### Meat & cheese

Suffolk salami, coppa and chorizo, pickles Grana Padano, quince jam, Nocellara green olives

## MAINS =

#### Choose 1 of the following

#### Eggs benedict

smoked ham, poached egg, hollandaise, bacon jam

# Eggs florentine

spinach and kale, poached egg, chive hollandaise v

## Eggs royale

Severn & Wye smoked salmon, poached eggs, hollandaise, English muffin

#### Avocado on toast

cherry tomato, pickled red onion, sesame, sourdough *pb* 

#### Smoked haddock fishcake

curried sweetcorn sauce, spinach, poached egg

# Mussels

sourdough baguette, white wine sauce

# Prawn linguini

bisque, spring onion, coriander, chilli

# Truffled ham croque madame

fried egg

# Sweet potato rosti

grilled chorizo, smashed avocado, poached egg, chipotle, hollandaise

Swap to grilled plant based Nduja v

#### Double cheeseburger

caramelised onions, pickles

## SIDES —

6 each / 2 for 10

# Roast squash

hazelnut dressing, toasted seeds v

### Grilled broccoli

chilli dressing pb

# Heritage tomatoes

shallots, basil, mustard dressing pb

# Dressed green salad

Pecorino

## Triple cooked chips

Parmesan, truffle v

Fries pb

# v vegetarian | pb plant based

