



COAL
Kitchen

Festive Bottomless Brunch

£45 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

CINNAMON SWIRL vg PASTRY

Fresh pastry with cinnamon

YOGHURT & WINTER FRUIT vg

Greek yoghurt with a selection of fresh fruit & berries

SOURDOUGH PIZZETTE

Classic Margherita vg

Pigs-in-blankets, mozzarella, onion chutney, hot honey

BBQ Jackfruit, mushroom, red onion Ⓥ

Bacon & Turkey, mozzarella

CRANBERRY & WALNUT Ⓥ HUMMUS

Served with warmed pitta

CRAB CROSTINI'S

Crab, creme fraiche, chives, fresh dill, ciabatta

SECTION B

STEAK FRITES

7oz Flat iron steak, served medium, garlic butter, skin on fries

BRUNCH BURGER

4oz Beef patty, hashbrown, lettuce, tomato, gherkin, house relish, fried egg, skin on fries

TURKEY SANDWICH

Sliced turkey, cranberry, camembert, Sage and onion stuffing, skin on fries

FULL ENGLISH BREAKFAST

Sourdough toast, Gloucester sausage, smoked streaky bacon, grilled tomato, grilled mushroom, baked beans, eggs and hashbrown

VEGGIE FULL ENGLISH vg

Sourdough toast, vegetarian sausage, grilled halloumi, grilled tomato, grilled mushroom, baked beans, eggs and hashbrown

CHICKEN SHISH SKEWER

Aromatic chicken thigh, mixed leaf salad, sweet chilli jam, garlic mayo

BUTTERNUT SQUASH vg SALAD

Roasted butternut squash, halloumi, rocket, pumpkin seeds

VEGAN FLATBREAD Ⓥ

Caramelised onion chutney, chestnut mushrooms, roasted chestnuts

DRINKS

COFFEE

ESPRESSO · AMERICANO · MACCHIATO
FLAT WHITE · LATTE · CAPPUCINO
MOCHA

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

COCKTAILS



PASSION-TINI

Vodka, passionfruit liquor, passionfruit puree, pineapple juice

SANTA'S HAT

Vodka, Lime juice, grenadine, Schweppes ginger beer

COCONUT SNOWBALL

Spiced rum, coconut sirop, soda

MRS. CLAUSE

Gin, apple juice, ginger syrup, soda

POINSETTIA

Prosecco, cranberry juice, triple sec

MULLED WINE

WINE

125ml

CHENIN BLANC, SONBERG

White wine - dry - herbaceous - passionfruit - pear

RUBINO, PRINCIPE MONTEPULCIANO D'ABRUZZO

Red wine - medium bodied - cherry - redcurrant

MOINET PROSECCO, EXTRA DRY

Delicate acacia blossom, wildflowers, yellow apples

BEER / CIDER

GLOUCESTER BREWERY CRAFT LAGER 500ml

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 · Cranberry · Pineapple

FRANKLIN & SONS

Raspberry lemonade · Sparkling elderflower
Rhubarb lemonade

STILL · SPARKLING WATER

ALLERGENS

If you have any allergies or dietary requests please inform your waiter who will assist you.

OPTIONAL SERVICE CHARGE

A discretionary service charge is added to your bill, all tips are distributed 100% to the team.

KEY

Ⓥ Vegan vg Vegetarian

