

Bottomless Brunch Menu

£44 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

PASTRY SELECTION vg

Pain au Chocolate,
Croissant, Pain aux Raisin

YOGHURT & BERRIES vg gf

Greek Yoghurt with an
assortment of fresh berries,
honey and pumpkin seeds

SOURDOUGH PIZZETTE

Chorizo, Goats Cheese

Passata, Chorizo, Goats Cheese, Mozzarella

Classic Margherita vg

Passata, Basil, Oregano, Mozzarella

Vegan Pizzette gf

Passata, Mushroom, Basil, Vegan Mozzarella

ROASTED gf PEPPER HUMMUS

Served with warmed Flatbread

TOMATO AND BASIL gf BRUSCHETTA

Tomato Bruschetta
on Toasted Ciabatta

SECTION B

SOUTH WEST gf PORK RIBS

Pomegranate, maple glazed,
Skin on fries, house slaw

BRUNCH BURGER gf

4oz Beef Burger, House Relish,
Hashbrown, Fried egg, Skin on Fries

CHICKEN-BLT SANDWICH

Chicken, bacon, lettuce, tomato
in house foccacia

FULL ENGLISH BREAKFAST gf

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

VEGGIE FULL ENGLISH vg gf

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

CAESAR SALAD gf

Crunchy Cos, Anchovy Caesar dressing,
Parmesan, Hardboiled Egg & Croutons

ROAST SWEET POTATO vg gf SALAD

Roasted sweet potato, halloumi,
rocket, pumpkin seeds

EGGS BENEDICT gf

Smoked Bacon, Spinach,
Poached Eggs, Hollandaise,
English Muffin

EGGS FLORENTINE vg gf

Spinach, Poached Eggs,
Hollandaise, English Muffin

DRINKS

COFFEE

ESPRESSO · AMERICANO · MACCHIATO
FLAT WHITE · LATTE · CAPPUCCINO
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, Pineapple

SEX ON THE BEACH

Vodka, Peach Di Vigne,
Orange & Cranberry Juice

RHUBARB & GINGER MULE

Fox's Kiln Rhubarb & Ginger Gin,
Lime Juice, Mint, Ginger Ale

CLASSIC MOJITO

Rum, Lime Juice, Mint,
Sugar, Soda

TROPICAL MARGARITA

Tequila, Triple Sec, Lime, Tropical Soda

APEROL SPRITZ

Aperol, Prosecco, Soda

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
MOINET PROSECCO, ROSÉ
Citrus, summer fruits, redcurrants, raspberries

BEER / CIDER

GROLSCH pint
GLOUCESTER BREWERY 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 allergens or dietary requests please
inform /ask a member of our team 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

gf Gluten Free Available vg Vegetarian vg Vegan