

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

Pain au Chocolate

Layered Pastry with dark chocolate

Yoghurt & Berries

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

Sliders

Slow Braised Ox Cheek

Bone Marrow Glaze, Pickled Red Onion, Crispy Shallot, Horseradish Cream, Brioche Bun

Pulled Pork Slider

Apple and Calvados Sauce, Pickled Hispi Slaw, Grain Mustard Cream, Brioche Bun

Buffalo Hot Chicken

Buttermilk Fried Chicken Thigh, Coal Smoked Hot Sauce, Apple and Grain Mustard Slaw, Pickles, Brioche Bun

Smashed Chickpea

Smashed Chickpea Patty, Saffron and Lemon Vegan Aioli, Pickled Green Chilli, Brioche Bun

Caramelized Onion Hummus

Served with warmed flatbread

Tomato and Basil Bruschetta

Tomato bruschetta on toasted ciabatta

SECTION B

Flat Iron Steak

Served with fries and chimichurri

Brunch Burger

4oz beef burger, house relish, hashbrown, fried egg, skin-on fries

Chicken-BLT Sandwich

Chicken, bacon, lettuce and tomato in house focaccia

Full English Breakfast

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

Veggie Full English

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

Smashed Chickpea Burger

Double smashed chickpea burger, harissa, saffron and lemon aioli, gem lettuce, pickled shallots

Eggs Benedict

Smoked bacon, spinach, poached eggs, hollandaise, English muffin

Eggs Florentine

Spinach, poached eggs, hollandaise, English muffin

Greek Salad

Red onion, tomato, cucumber and olives, crumbled feta and extra virgin olive oil

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

PINK BLOSSOM

Fox's Kiln Pink Gin, Elderflower cordial, Pink Soda

CARRIBEAN COLADA

Bacardi spiced rum, pineapple juice, coconut sirop

CHERRY BAKEWELL

Amaretto Di Saronno, Jules Clairon Brandy, Cherry Syrup, Soda

APEROL SPRITZ

Aperol, Prosecco, Soda

WINE

125ml

CHENIN BLANC, SONBERG
White wine - dry - herbaceous - passionfruit - pear
THE BIG TOP ZINFANDEL ROSÉ
Bright pink, off-dry with cherry - raspberry - candied fruit
MOINET PROSECCO, EXTRA DRY
Delicate acacia blossom, wildflowers, yellow apples

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

🌱 Vegan 🥬 Vegetarian gf Gluten Free Available