



COAL Kitchen

Festive Bottomless Brunch

£48 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 ROLL

Fresh pastry with cinnamon (vg)

YOGHURT & WINTER FRUIT

Greek yoghurt with a selection of fresh fruit & berries (v)

FLAT BREAD

Classic Margherita (v)

Pigs-in-blankets, mozzarella, hot honey

Roast garlic & za'atar (vg)

Mushroom & truffle oil (vg)

CRANBERRY & WALNUT HUMMUS

Served with flat bread

PIGS IN BLANKET

Hot honey

SECTION B

STEAK FRITES

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

FESTIVE BRUNCH BURGER

4oz Beef patty, lettuce, tomato, gherkin, cranberry relish, Camembert, bacon, skin on fries

CRISPY CHICKEN BURGER

Chilli mayo, house slaw, Koffman fries

FULL ENGLISH BREAKFAST

Sourdough toast, 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 (v)

SKEWER

Served with flatbread, garlic yoghurt, grilled chilli, sumac onion & parsley salad.

CHICKEN SHISH

Coal rub

HALLOUMI & CABBAGE

Salsa verde dressing (ve)

GRAIN BOWL

Quinoa tabbouleh, hummus, seasonal vegetables, seasonal leaves, herbs, dressing (ve) (gf)

Add Grilled chicken or Grilled halloumi

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 puree, pineapple juice

MRS CLAUSE

Blood Orange Gin, cinnamon, apple juice and soda

FILTHY ANIMAL

Bacardi Spiced, elderflower, orange juice and ginger ale

POLAR EXPRESS

Vodka, coconut syrup and cranberry juice

POINSETTIA

Prosecco, cranberry juice and triple sec

CANDY CANE CRUSH

Gin, Cizano Bianco, cheery syrup, pomegranate juice and soda

CHERRY BAKEWELL

Disaronno, brandy, cherry syrup, soda and lime

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, yellowapples

BEER / CIDER

GROLSCH 500ml
PERONI ALCOHOL FREE 330ml
CORNISH ORCHARD CIDER pint

SOFT DRINKS

COKE · DIET COKE · COKE ZERO
LEMONADE · FANTA
FRUIT JUICES
Apple · Orange · Cranberry · Pineapple

FRANKLIN & SONS
Raspberrylemonade · Sparklingelderflower
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  Vegetarian

