



The
Rolling Mill

Bottomless Brunch

AVAILABLE ON
SATURDAYS

FROM 12:00PM
TILL 5:00PM

2 COURSES - £34.95
3 COURSES - £39.95

Bottomless Brunch *The Rolling Mill*

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STARTERS

MIDDLE EASTERN SALAD (V, VGO, GFO) -

Rocket base with cucumber, pickled fennel, peaches, kidney beans, vegan feta, and candied nuts, tossed in a honey-jalapeño dressing. Served with a warm pitta.

BAO BUN

Choose from slow-cooked beef or pork, tucked inside a soft bao with BBQ glaze, pickled onions, fresh chilli, sesame seeds, and spring onions.

OVEN BAKED 2 BONE SPICY WINGS (GFO)

Chicken wings coated in our signature sauce, finished with spring onions, chilli and coriander.

DESSERTS

PINEAPPLE PINA COLADO (GF)

Rum-soaked pineapple with coconut cream and coconut ice cream - tropical, sweet, and boozy.

OREO CHEESECAKE

A creamy Oreo-filled cheesecake served with vanilla ice cream and an Oreo cookie - crunchy, creamy, and nostalgic.

PISTACHIO CROISSANT

Freshly baked croissant, filled and topped with pistachio cream, white and dark chocolate sauce, and served with pistachio ice cream - a decadent pastry dessert.

MAINS

MISO SALMON WITH KECAP RICE (GFO)

Miso-marinated salmon baked to perfection, served with fragrant kecap manis rice tossed with chilli, garlic, ginger and sautéed kale. Finished with sesame seeds.

HALF ROASTED TANDOORI CHICKEN (GF)

Spiced to perfection and served with saffron rice and our signature butter chicken sauce. Accompanied with a boiled egg.

FALAFEL BUDDHA BOWL (GFO, V, VGO)

Crispy falafel served with creamy hummus, zesty couscous salad, cucumber, cherry tomatoes, olives, and red onion. Finished with a warm pitta and drizzled in our signature tahini-date dressing.

THE GOOD ITALIAN PIZZA (GFO)

Pepperoni and spicy nduja sausage, finished with grated parmesan and oregano.

MARGHERITA PIZZA (V, VGO, GFO)

Juicy tomatoes, fresh basil on a rich tomato base, with a drizzle of basil oil.

VEGAN DELIGHT (VG, GFO)

Tofu, chickpeas, kidney beans, artichoke, asparagus, and vegan cheese on a tomato base.

DRINKS

APPLETINI

Vodka paired with green apple syrup and juice, lifted by a bright splash of lemon.

BELLINI

Velvety peach purée topped with chilled prosecco.

ESPRESSO MARTINI

A bold blend of vodka, coffee liqueur, and freshly brewed espresso.

APEROL SPRITZ

This Italian classic blends Aperol with crisp Prosecco and a splash of soda.

PROSECCO (125ML)

ON DRAUGHT: AMSTEL OR INCH'S CIDER
ANY DRAUGHT SOFT DRINK

Terms & Conditions: 2 hour sitting from time of reservation. Last sitting on Saturday is 3pm. No add on time allowed. Drink responsibly. Management have the right to refuse drinks at any point. Order 1 round of drinks at a time. Additional drinks can be ordered once round has been consumed. No substitutions. Fair usage policy applies. An optional 10% service charge is added to every bill and is shared by all of our staff.

All items are subject to availability. Dishes may contain nuts or nut derivatives. Fish dishes may contain small bones. Olives may contain stones. Due to the nature of our business, we cannot guarantee that food or drinks prepared on these premises are free from allergenic ingredients.