food in the finest company! To set the scene, we've sorted a Bottomless Brunch Menu featuring all the goodies you need by this time of the week.

Perfect for a celebration, shindig, birthday, hen do or just to catch up with friends!

# TWO COURSE BOTTOMLESS BRUNCH <br> MONDAY TO SUNDAY, 12 noon - 4 pm 

## MAINS

## Eggs Benedict

Honey roast ham on toasted English muffins, two poached hen's eggs with hollandaise sauce

## Eggs Royale

Oak smoked salmon, two poached hen's eggs on toasted English muffins with hollandaise sauce

## Avocado \& Spinach Benedict (v)

Avocado, fresh spinach, two poached hen's eggs on toasted English muffins, with hollandaise sauce

## Vegan Plate (gfo)

Toasted sourdough with hummus, smashed avocado, spinach, roasted plum tomato, mushrooms and mixed seeds

Two Poached Hen's Eggs \& Avocado (v) (gfo)
Granary toast, crumbled feta, chia seeds

## Pancakes \& Buttermilk Fried Chicken

Pancakes, buttermilk fried chicken fillets, two free range poached hen's eggs and maple syrup

## All American Pancakes

Pancakes, two free range poached hen's eggs, streaky bacon, Cumberland sausage, baked beans and maple syrup

## Bacon Cheeseburger

Grilled beef burger, crispy bacon, melted cheese, lettuce, tomatoes, onions, gherkins, chips

## DESSERTS

Banoffee Pie (v)
Classic dessert made of bananas, mascarpone cream and toffee on a crumble biscuit base Ice Cream (v) (gfo)
Choice of chocolate, vanilla, strawberry or toffee served with ice cream sauce and a wafer

## Sorbet (ve) (gfo)

Choice of raspberry or lemon

Vegan Speculoos Cheesecake
Creamy, light and smooth with speculoos biscuits
Chocolate Fondant (v)
served with vanilla ice cream
Classic Carrot Cake (v)
served with vanilla ice cream

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[^0]:    v vegetarian - ve vegan - gf gluten free - gfo gluten free option vegan options available on request

