

Bottomless Prosecco Brunch £35.95

Two Courses & Free Flowing Prosecco for 1.5hrs

Tuesday to Saturday 9am til 4pm Sunday 9am til 12pm

First Course

Pan Fried Garlic Mushrooms with Honey (v) (gfa)

Poached Eggs on Toasted Sourdough and Tomato

Welsh Rarebit on Toasted Sourdough (v) (gfa)

with Poached Eggs and Tomato & Chilli Chutney

Tomatoes with Crushed Avocado & Fresh Chilli (v) (gfa)

on Toasted Sourdough with Poached Eggs and Tomato

Eggs Benedict (gfa)

Grilled Bacon, Poached Eggs, Hollandaise Sauce on a Breakfast Muffin

Eggs Royal (gfa)

Fresh Salmon, Poached Eggs, Hollandaise Sauce on a Breakfast Muffin

Eggs Halloumi (v) (gfa)

Grilled Halloumi, Poached Eggs, Hollandaise Sauce on a Breakfast Muffin

Eggs Florentine (v) (gfa)

Sautéed Spinach & Garlic, Poached Eggs, Hollandaise Sauce on a Breakfast Muffin

Breakfast Salad (gf)

Bacon & Chorizo, Tomato, Baby Gem Lettuce, Avocado, Hash Brown,
Maple Syrup Dressing, Topped with Poached Eggs

French Toast

with Smoked Bacon, Hash Browns & Canadian Maple Syrup

The Bruch Bun

Cumberland Sausage, Maple Bacon, Fried Egg, Mushrooms & Black Pudding

Second Course

Buttermilk Pancakes or Belgian Waffles (v)

Mixed Fruit Compote, Crème Fraiche & Canadian Maple Syrup

Chocolate Brownie with White Chocolate Pieces,

Caramel Sauce, Chocolate Crumb & Chocolate Fudge Brownie Gelato

Chocolate & Vanilla Tart (gf) (vg)

with Vegan Vanilla Ice Cream

Two Scoops of Gelato with Buttermilk Pancakes or Belgian Waffles

Sticky Toffee / Chocolate / Strawberry / White Chocolate
Madagascan Vanilla / Espresso Coffee / Chocolate Fudge Brownie

If you have any food intolerances or allergies, please bring this to the attention of your server.

(gf) gluten free (gfa) gluten free available (v) vegetarian

(vg) vegan (vga) vegan available (n) contains nuts