

THE SEASON OF
magic

Bottomless Brunch

Available weekends only

21st November - 29th December, from 11am to 3pm

2 courses £55 pp | 3 courses £60 pp

incl. 90 minutes of bottomless sparkling wine, draught beer or soft drinks.

STARTERS

Prawn cocktail, with prawns, smoked salmon, baby gem lettuce, chives, and a Marie Rose sauce. Served with seeded brown bread.

Ping Pong fried chicken, with spicy gochujang sauce.

Smoked haddock & spring onion fish cake, with mushy peas, and a soft poached egg.

Smashed avocado on toasted sourdough, with tomatoes, rocket, and balsamic glaze. **VG**

MAINS

Festive turkey sandwich, toasted brioche bun with a 4oz turkey patty, sage & onion sausage patty, crisp streaky bacon, and cranberry sauce.
Served with sweet potato fries and turkey gravy.

Buttermilk chicken tenders, with streaky smoked bacon, warm waffle, and maple syrup.

Grilled salmon fillet, on creamy mash, with chili greens, warm Hollandaise sauce, crispy capers, and herb oil. **GF**

The Soak fish & chips, freshly battered cod fillet with triple-cooked chips, mushy peas, tartar sauce.

Penne Alla Norma, chili aubergine, vegan Italian hard cheese, toasted pine nuts, and crispy capers. Served with garlic flatbread. **V ASK FOR VG**

SWEET TREATS

Mince pies with brandy cream. **V**

Panettone bread & butter pudding, with brandy sauce. **V**

Chocolate & raspberry torte, with raspberry sorbet. **VG**

NB. menu subject to change due to product availability.

V indicates suitable for Vegetarians. **VG** indicates suitable for Vegans. **GF** indicates Gluten Free. **N** indicates item contains nuts.

Some of our dishes can be adapted to be made gluten free, vegetarian or vegan, so please let us know at the point of enquiry and we'll do our best to accommodate your dietary requirements. However, please note that our kitchen and service areas are not allergen free environments, and whilst great care is taken, we cannot guarantee that there will be no cross-contamination. Please see website for full T&Cs.

