

**SATURDAY 12-4**  
**(LAST SEATING AT 4PM)**

2 COURSES £25PP (INC. DRINKS)

**MAIN COURSE**

**EGGS BENEDICT**

ENGLISH MUFFIN, POACHED EGGS, HOLLANDAISE SAUCE WITH THICK CUT HAM

**BUTTERMILK CHICKEN WAFFLE**

BELGIAN WAFFLE, BUTTERMILK CHICKEN FILLET WITH MAPLE SYRUP, HOT SAUCE AND  
HOUSE SLAW

**FALAFEL FLATBREAD (V)**

BEETROOT FALAFEL, HUMMUS, GREEK SALAD & MINT YOGHURT DRESSING

**BACON & SMASHED AVOCADO CIABATTA**

CHILLI & LIME SMASHED AVOCADO, BACON, ROASTED BALSAMIC CHERRY  
TOMATOES, VEGETABLE CRISPS

**ROASTED BEETROOT SALAD (V, VE\*)**

BEETROOT THREE WAYS WITH CHARGRILLED RED ONION & BUTTERNUT SQUASH ON A  
BED OF CRISP LEAVES

**DESSERTS**

**PANCAKES**

TOFFEE SAUCE, CHANTILLY CREAM, DIGESTIVE SHARD

**CHURROS**

CINNAMON SUGAR, MAPLE SYRUP & CHOCOLATE DIPPING SAUCE

**STRAWBERRY CHEESECAKE**

WHITE CHOCOLATE, BERRY COMPOTE AND RASPBERRY MERINGUE

**DRINKS**

GLASS OF PROSECCO

STRAWBERRY BELLINI

PASSIONFRUIT MOJITO

PINK GIN SPRITZ

**NON ALCOHOLIC**

ELDERFLOWER MOJITO

PASSION PUNCH

NOTE – PRE-BOOKING IS ESSENTIAL. 2 HOUR SITTING TIME FROM TIME OF BOOKING, NOT ARRIVAL.  
MAXIMUM TABLE SIZE OF SIX. SOME OF OUR DISHES OR DRINKS MAY CONTAIN ALLERGENS.

AS WE PROMOTE RESPONSIBLE DRINKING YOUR NEXT DRINK IS ONLY SERVED ONCE YOUR GLASS IS  
EMPTY AND WE SERVE WATER ALONGSIDE YOUR BRUNCH.

V – VEGETARIAN VE - VEGAN \* – GLUTEN FREE: OPTION AVAILABLE, PLEASE SPEAK TO YOUR SERVER  
WHEN ORDERING SHOULD YOU REQUIRE SPECIFIC ALLERGEN INFORMATION.