

# BRUNCH

## HOW IT WORKS

### STARTERS

Help yourself to unlimited starters from the Chef's Traders Table.

### THE OPEN KITCHEN

Make your way to the open kitchen where our team of friendly chefs will whip up your favourite breakfast items while you wait.

### THE MAIN EVENT

Main course will be served as sharing plates straight to your table. The menu changes on a weekly basis using seasonal ingredients sourced from local markets and specialist producers.

### DESSERT

Help yourself to unlimited dessert and cheese from the Chef's Traders Table.

### BRUNCH

includes four courses

£33

### BOTTOMLESS BRUNCH

includes four courses and unlimited Prosecco

£45

Booking allocations are between 12pm- 4pm.

Table allocation is up to 2 hours.

A discretionary service charge of 12,5% will be added to your bill.

### THE OPEN KITCHEN

#### EGGS BENEDICT

Poached eggs, Bearnaise sauce, ham and English muffin

#### EGGS ROYAL

Poached eggs, hollandaise, smoked salmon, English muffins

#### THREE EGG OMELETTE

Choose from a selection of fillings

#### WAFFLES

Choose from a selection of fillings

#### MALTED PANCAKES

With berry compote, maple syrup, clotted cream

### THE MAIN EVENT

#### GRILLED SIRLOIN OF BEEF

potato, blade steak and onion hash and truffle jus

#### TURMERIC MARINATED HADDOCK

pea puree, lobster cream, baby squid, samphire and tomato

#### PUMPKIN AND JACK FRUIT KORMA

coconut, coriander, chilli and basmati rice

### FOOD FOR THOUGHT

Name \_\_\_\_\_

Email \_\_\_\_\_

Leave your feedback for a chance to win a Bottomless Roast for 2.

SHARE THE LOVE,  
LEAVE A REVIEW!



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