

Brunch

MAINS

- CROQUE MONSIEUR
- CLASSIC BACON BUTTIE
- BACON AND EGGS
- EGGS BENEDICT
- EGGS FLORENTINE (V)
- EGGS ROYALE
- MUSHROOM AND LEEK FRITTATA (V)
- CRUSHED AVOCADO ON TOASTED SOURDOUGH (V) (VE)
- STEAK AND EGGS
- CLASSIC FRENCH TOAST (V)
- POTATO AND CHORIZO HASH
- FRESH BERRIES, GRANOLA AND YOGURT (V)
- PANCAKE, NUTELLA AND STRAWBERRIES (V)

DESSERT

A CHOICE OF SWEET TREAT FROM OUR SELECTION OF CAKES BAKED FRESH FOR YOU TODAY

A preserves station with homemade bread is available for the duration of your brunch

Drinks

NO.1

BLOODY SHAME (0% ALC)

Garnished with a lemon slice and cracked black pepper

NO.2

CAPSICUM BLOODY MARY

Garnished with a cucumber and yellow pepper slice, finished with cracked black pepper

BASE INGREDIENTS

Absolut Vodka
Fresh tomato and lemon juice
Dash of Worcestershire sauce
Dash of Tabasco sauce
Pinch of grated Parmesan cheese

OTHER DRINKS

PROSECCO
HALF-PINT ESTRELLA
DRAUGHT SOFT DRINKS
TEAS & COFFEES