

# 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.

### DESSERTS

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

## BRUNCH

includes four courses

£35

## BOTTOMLESS BRUNCH £49

includes four courses and unlimited bubbles for 2 hours 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.

Please advise us of any allergies and dietary requirements prior to ordering. Menu subject to availability

## THE OPEN KITCHEN

### EGG BENEDICT

Poached egg, Hollandaise sauce, ham and English muffin

### EGG ROYALE

Poached egg, Hollandaise, smoked salmon, English muffins

### THREE EGG OMELETTE

Choose from a selection of fillings

### WAFFLES

Toppings and sprinkles

### MALTED PANCAKES

With berry compote, maple syrup, whipped cream

## THE MAIN EVENT

### ROASTED SIRLOIN OF ENGLISH BEEF

Seasonal vegetables, duck fat roast potatoes, Yorkshire pudding

### BANKSIDE FISH CAKE

Wilted spinach, red pepper relish

### SPICED JACK FRUIT CURRY

Pumpkin, turmeric coconut cream, crispy curly kale

## BREAKFAST + LUNCH = BRUNCH

...that's why we love that!

1. You feel classy no matter what.
2. The food options are literally doubled.
3. You can stay forever. (Let's agree with 2h in OXBO and after you switch straight over to Distillery bar - we think that's a plan...)
4. It brings your Instagram to new heights - so why not share your mouth-watering pancakes with your followers?!
5. You somehow feel accomplished - and that's what counts!!!

SHARE THE LOVE,  
LEAVE A REVIEW!



## GET SOCIAL



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