

BOTTOMLESS BRUNCH £35 PER HEAD

CHOOSE 2 PLATES AND 1 SIDE

EGGS BENEDICT

BUTTERED TOASTED ENGLISH MUFFIN, SERVED WITH FREE RANGE POACHED EGGS,
HOMEMADE HOLLANDAISE AND A CHOICE OF:
AVOCADO OR SERRANO HAM

PANCAKES V

STACK OF THREE AMERICAN-STYLE PANCAKES SERVED WITH A CHOICE OF:
STREAKY BACON AND MAPLE SYRUP
NUTELLA WITH FRESH STRAWBERRIES AND PAN FRIED BANANAS

HUEVOS ROTOS CON CHORIZO

A CLASSIC SPANISH DISH OF FRIED EGGS, CHORIZO AND STIR FRIED NEW POTATOES

SEASONAL FRUIT & GRANOLA BOWL VG

WITH NATURAL YOGURT

TOMATO TARTARE VG/NG

BEEF TOMATOES, CAPERS, SHALLOTS, BLACK OLIVES AND BALSAMIC REDUCTION

GOAT'S CHEESE & BEETROOT SALAD VG

MIXED LEAVES SALAD WITH BEETROOT, WALNUT VINAIGRETTE AND GOAT CHEESE GRATIN

WILD MUSHROOM ARANCINI V

WILD MUSHROOMS RISOTTO, PARMESAN, MOZZARELLA AND WHITE WINE

FRIED AUBERGINES VG

FRIED AUBERGINES WITH CANE SYRUP, SESAME SEEDS AND CHILLI

GAMBAS AL AJILLO NG

CHILLI, GARLIC, PARSLEY PRAWNS AND WHITE WINE

CHICKEN SKEWERS

CHICKEN SKEWERS MARINATED WITH LEMON AND SPICES

MEATBALLS

PORK MEATBALLS IN RUSTIC HOMEMADE TOMATO SAUCE

SIDES

PATATAS BRAVAS V/NG
GARLIC MASH POTATOES VG/NG
HUMOUS & BREAD VG
SEASONAL VEGETABLES VG/NG
GARLIC FLAT BREAD VG

DRINKS

STANDARD INCLUDES
PROSECCO/DRAFT BEER & CIDER
ROSÉ SPARKING + £12 PER HEAD
CHAMPAGNE + £30 PER HEAD

GLUTEN FREE AVAILABLE AT REQUEST