



## **Prosecco & Gin Bottomless Brunch**

Lunch 12-5pm (Last Sitting 3.30pm)

2 Course Set Menu £25.00 pp

£40 pp Including Either Bottomless Prosecco for **1.5hrs** or **4 Gin & Tonics**

### **STARTERS**

**Soup of the Day**, Crusty Bread & Butter

**Hummus**, Pitta & Olives

**Buffalo Chicken Bites**, Chicken Breast Served with Celery, Hot Sauce & a Blue Cheese Dip

**Hot Smoked & Cured Salmon Rillet**, Served with a Horseradish Cream & Watercress Pureé

**Halloumi Bites**, Sweet Chilli & Pink Gin Jam

**Butterflied Jumbo King Prawns**, Chilli & Garlic Butter **Supplement £3**

### **MAINS**

**Thai Vegetable Curry**, Fragrant Thai Vegetables, Cooked in Coconut Milk & Herbs, with Jasmine Rice

**Grilled Halloumi**, Mediterranean Vegetable Cous Cous Pitta Bread & Tzatziki

**Vegetarian Cobb Salad**, Mixed Green Leaves, Tomato, Soft Boiled Egg, Avocado, Chives & Crumbled stilton Dressed in a Red wine Vinaigrette

**(Add to any of the above dishes)**

**(Grilled Chicken Breast £5 or Jumbo King Prawns £7 or Smoked Salmon £5)**

**8oz Crown Angus Burger**, Brioche Bun, Skin on Chips & Pink Gin Tomato Relish

**(Add Prosecco Battered Onion Rings £4 – Cheese £1 – Bacon 50p)**

**Chicken Supreme**, Cranberry, Apricot & Tarragon Stuffed Chicken Breast, With Roasted Root Vegetables and Boulangère Potatoes

**Prosecco Battered Fish of The Day**, Chips, Buttered Garden Peas & Tartar Sauce

**8oz Sirloin Steak**, Skin on Chips, Garlic Field Mushrooms & Grilled Tomato (**Supplement £8**)

**(Add Jumbo King Prawns £7 – Onion Rings £4 – Truffle Mac & Cheese £5**

**Add a Sauce: Pink Peppercorn Sauce or Blue Cheese Sauce £2.50)**

### **SIDES**

Green Vegetable Medley £4 – Julienne Fries £3 – Chips £3.50

Garlic Ciabatta £4 – Chilli & Garlic Spinach £5 – Truffle Mac & Cheese £5 - Garden Mixed Salad £4

Sweet Potato Fries £4 – Onion Rings £4

*Please let your server know of any Allergies or Dietary Requirements  
A discretionary 10% service charge will be added to your bill*