

# BOOZY BRUNCH



39.50pp

Includes One Classic Brunch or Boozy Bowl Dish, and up to Five Cocktails Each.

Please note you will have your table for 90 mins

## CLASSIC BRUNCH

### Bang Bang Chicken Burger

Corn Salad, Asian Coleslaw (E, SE, N, M, P)

### Smashed Avocado Tostada

Black Beans, Pickled Red Onion, Chilli Mayo (PB) (SU)

### Chorizo Hash

Chimichurri, Fried Egg (E, SU, M)

### Panzanella Salad

Marinated Artichoke, Burnt Lemon (PB) (SU)

Add Tuna (F) - 1.00

## BOOZY BOWLS

*Make your own*

### Choose Your Protein

Prawns (CR)

Pork Belly

Cornflake Chicken (E, M)

Tofu (PB) (S)

Add Extra Protein - 5.50

### Choose Your Sauce

Thai Green Curry (PB) (S)

Firecracker (C, SU, S, MO, SE)

Gochugang Honey (M)

Bang Bang (SE, N, P)

Bravas Sauce (SU)

Mango Glaze (PB)

## FOR THE TABLE

Papas Fritas (PB)	6.00
Rocket & Parmesan Salad (V) (M)	6.50
Mac n' Cheese (V) (M)	7.00
Bravas Mixtas (PB) (SE)	6.50
Garlic Fritas (PB)	6.50

## SWEET TOOTH

Mousse in a Glass (VG) (S)	9.75
Chocolate Orange & Mint Mousse, Orange Gel, Chocolate Crumb	
Banana Sticky Toffee Pudding (M, E)	9.75
Toffee Sauce, Rum & Raisin Ice Cream	
Cheesecake of the Week (Ask for Allergens)	9.75
Ask your server about this week's selection	
Noel's Sorbet Selection (VG)	7.00
Ask your server about today's selection	

ALTHOUGH ALL OF OUR DISHES CONTAIN **NO GLUTEN**, FOR OTHER ALLERGENS, PLEASE MAKE ONE OF THE TEAM AWARE. BELOW IS A HANDY KEY RELATING TO ALLERGEN ADVICE.

CELERY - CE | CRUSTACEANS - CR | EGGS - E | FISH - F | LUPIN - L | MILK - M | MOLLUSCS - MO | MUSTARD - MU |  
NUTS - N | PEANUTS - P | SESAME - SE | SOYA - S | SULPHITES - SU |  
V = VEGETARIAN | PB = PLANT BASED

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## COCKTAILS

### Passionfruit Spritz

Passionfruit Liqueur, Vanilla Vodka, Lime Juice, Lemonade

### Rum and Lime Highball

White Rum, Lime, Sugar Syrup, Lemonade, Soda  
Choose: Classic - Raspberry - Peach - Passionfruit

### VBL

Chase Vodka, Blackcurrant Cordial, Lemonade

### Berry Bliss

Pink Gin, Lemonade

### Bramble

Gin, Lemon, Sugar, Crème De Mûre

### Rum Forest, Rum!

Malibu, Midori, Archers, Lime Juice, Pineapple Juice

### Orbis Island Iced Tea

White Rum, Vodka, Gin, Tequila, Blue Curaçao, Lemonade

### Tennessee Apple Spritz

Jack Daniels, Apple Juice, Cinnamon, Soda

### Mim-Orbisa

Prosecco, Orange Juice

### Bellini

Choose: Peach - Strawberry - Passionfruit

## MOCKTAILS

### Passionfruit Mocktini

Passionfruit, Strykk Vanilla Vodka, Lemonade

### Fresh & Fruity

Whitley Neill 0% Raspberry Gin, Mediterranean Tonic

### Elderflower Fizz

Elderflower Cordial, Sparkling Lemon

### Watermelon & Cucumber Agua Fresca

Watermelon Soda, Cucumber, Mint

### Strawberry Lemonade

Strawberry, Lemonade

### Orange & Passionfruit Cooler

Passionfruit, Orange Juice

## WINE (125ML)

Balauri Feteasca Regala | Romania

Balauri Pinot Noir | Romania

Balauri Rosé | Romania

Prosecco Serenello Extra Dry

## BOTTLED BEER

Estrella Daura

Gluten Free Peroni

Tiny Rebel IPA

South West Orchards Original

South West Orchards Raspberry

## SOFT DRINKS

Coca Cola

Coke Zero

Schweppes Lemonade

Fever Tree Ginger Ale

Fever Tree Ginger Beer

Lime & Soda

San Pellegrino Limonata

San Pellegrino Aranciata

## HOT DRINKS

Latte

Cappuccino

Flat White

Mocha

Hot Chocolate

English Breakfast Tea

Peppermint Tea

Earl Grey Tea

Decaf and milk alternatives are available

- Just ask your server

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