

# BOOZY BRUNCH

39.50pp | Includes One Brunch dish and up to Five cocktails each.  
Please note you will have your table for 90 mins



## CLASSIC BRUNCH

### The Big Brit

Sausage, Tater Tots, Bacon, Mushroom, Vine Tomatoes, Beans & Fried Egg (E)

### Golden Clucker

Cornflake Chicken Burger, Sriracha Slaw, Swiss Cheese (M)

### Ratatouille

Baked Field Mushrooms Ratatouille, \*Caramelised Goats Cheese (VGO) (\*M)

### Beef & Blue

Open Steak Sandwich, Blue Cheese Sauce, Roasted Red Pepper, Crispy Onions (M)

### Salmon Smash

Smoked Salmon Hash, Crispy Potatoes, Leeks, Poached Egg, Dill, Lemon & Horseradish (E, F, SU, M)

### The Big Belly Stack

Crispy Belly Pork, Waffles, Maple Syrup (E, M)

## BOOZY BOWLS

### Cornflake Chicken

Sticky Rice, Stir Fried Veg, Bang Bang Sauce (E, P, SE)

### BBQ Sweet Potato

Sticky Rice, Stir Fried Veg, Red Cabbage (PB) (SU)

## FOR THE TABLE

### Papas Fritas

6.00

(PB)

### Rocket & Parmesan Salad

6.50

(V) (M)

### Mac n' Cheese

7.00

(V) (M)

### Bravas Mixtas

6.50

(PB) (SE)

### Garlic Fritas

6.50

(PB)

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

### Mojito

White Rum, Lime Juice, Sugar Syrup, Lemonade  
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 Spritzs

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

Morador Blanco Navarra Viura

Morador Tinto Navarra Tempranillo

I Castelli Pinot Grigio Rose

Prosecco Srenello Extra Dry

## BOTTLED BEER

Estrella

Gluten Free Peroni

Jubel Peach

South West Orchards Original

South West Orchards Raspberry

## SOFT DRINKS

Coca Cola

Coke Zero

Schwepps Lemonade

Fever Tree Ginger Ale

Fever Tree Ginger Beer

Lime & Soda

San Pellegrino Limonata

San Pellegrino Aranciata

## HOT DRINKS

Latte

Cappucino

Flat White

Mocha

Hot Chocolate

English Breakfast Tea

Peppermint Tea

Earl Grey Tea

Decaf and milk alternatives are available  
- Just ask your server

## WINE (125ML)

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