



HALLOWEEN BOOZY BRUNCH

£39.50 PER PERSON

INCLUDES 1 BRUNCH DISH AND UP TO 5 COCKTAILS EACH

PLEASE NOTE YOU WILL HAVE YOUR TABLE FOR 90 MINUTES – FANCY DRESS ENCOURAGED

THE FRANKINSTEIN BREAKFAST

SAUSAGE, BACON, HASHBROWNS, MUSHROOM, GRILLED TOMATO'S & FRIED EGG (E)

CHICKEN THRILLER

CORNFLAKE CHICKEN WAFFLES, BACON, SIRACHA HONEY, (E,SU,M)

HANNIBAL LECTERS LUNCH

STEAK OPEN SANDWICH, ROMESCO SAUCE, ROCKET, FRIED EGG (E) (M)

ROASTED PUMPKIN

MAPLE ROASTED PUMKIN, FETA, CHILLI & WALLNUTS ON FOCCACIA (VGO, M, N)

S A W EGGS

POACHED EGG, AVACADO, CHORIZO JAM ON FOCCACIA (E, SU)

FOR THE TABLE

KRUGER CUT FRIES - £4.50

VAMPIRE REPELENT GARLIC FRIES - £5

THE MONSTER MASH MAC N CHEESE - £6 (M)

'HAUNTED' HOUSE SALAD | BEETROOT, SWEET POTATO, APPLE, WALNUTS - £5.50 (VG)(N,SU)

BLOOD BRAVAS POTATOES - £5.00

BRUNCH COCKTAILS

GRAVEYARD MARTINI SPRITZ
PASSIONFRUIT, VANILLA VODKA,
PROSECCO

PRO-PSYCHO
PROSECCO

BEETLEJUICE
APPLE JUICE, GIN, ELDERFLOWER
LIQUEUR

SCARE-OPRAMEN
STAROPRAMEN

WITCHES COLD-BREW TINI
ESPRESSO, VANILLA VODKA, COFFEE
LIQUEUR, VANILLA SYRUP

BLACK MAGIC G&T
BUTTERFLY PEA, GIN & TONIC

VAMPIRE'S KISS
STRAWBERRY GIN & LEMONADE,
GRENADINE

BOO-LINI
PEACH, STRAWBERRY OR PASSIONFRUIT

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 | SULFUR - SU
V = VEGETARIAN | VG = VEGAN