

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)

Chorizo Hash

Chimichurri, Fried Egg (E, SU, M)

Mushroom Rosti

Potato Rosti, Smoked Tomato Cream, Mushroom Duxelle, Lotus Shard (PB) (SU)

BOOZY BOWLS

Make your own

Choose Your Protein

Prawns (CR)

Pork Belly

Cornflake Chicken (E, M)

Sweet Potato Falafel (PB) (SU)

Add Extra Protein - 5.50

Choose Your Sauce | Listed by Heat Level

Mango Glaze (PB)

Bravas Sauce (SU)

Gochugang Honey (M)

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

Bang Bang (SE, N, P)

FOR THE TABLE

Bravas Potatoes Chipotle Mayo (M)	7.50
Chinese Greens Soy & Ginger (PB) (SO, SE)	7.50
Rice Sticky <i>or</i> Coconut (PB) (SE)	6.00
Papas Fritas (PB)	6.00
Truffle and Parmesan Fritas (M)	6.50
Rocket & Parmesan Salad (M) (M)	6.50
Mac 'n' Cheese (M) (M)	7.00

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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