

BOTTOMLESS BRUNCH - £35pp

Available All Day Mon-Thu | Fri & Sat 12 - 5.30pm (Last Booking 4pm)

Brunch Includes:

- 90mins unlimited prosecco or lager house wine (250ml), or pints of house beer/cider, or bottled beers
- 3 dishes for each quest

FEELING FANCY? Upgrade to cocktails for extra £7.50pp. If you upgrade you'll still be able to get the drinks from the bottomless menu. Choose from...

Aperol Spritz

The classic combination of Aperol, prosecco and soda. Served with a slice of fresh orange

Tequila, triple sec, sugar syrup, lime juice & salt

Pornstar Martini

Absolut vanilla, passion fruit liqueur, pineapple juice and lime

Strawberry Daiguiri

Bacardi Blanco rum, fresh lime, sugar and homemade strawberry

Cosmopolitan

Absolut citron, triple sec, cranberry juice, gomme and fresh lime

TAPAS - MEAT

CHORIZO MEATBALLS

Served in a bravas sauce or in a creamy mushroom & manchego cheese

CHICKEN WINGS 6F



Roasted chicken wings coated in buffalo sauce or BBQ sauce

CRISPY PORK BELLY

In a peppercorn sauce or creamy mushroom & manchego cheese sauce, served with toasted bread

CHICKEN SKEWERS GF

Skewered chicken breast fillets, marinated with chefs own spices

CHICKEN LIVER PATE

Served with toasted bread and cranberry jam

PATATAS BRAVAS GF



Roasted potatoes in a spicy bravas sauce

TAPAS - SEAFOOD

SAFFRON MUSSELS GF



Sauteed fresh mussels with shallots, white wine, saffron, tarragon & cream

WHITEBAIT

Served with tartare dip

PRAWN COCKTAIL GF



Baby prawns with marie rose sauce on a crispy lettuce

CALAMARI

Fresh deep fried squid with tartare sauce

RAVIOLI MARE

Lobster filled ravioli, with crab, tiger prawns, baby prawns, herbs, tomatoes, chilli & garlic

TAPAS - VEGGIE

BRUSCHETTA V60



Tomato, garlic & basil, parmesan shavings

POTATO SKINS VGO GF Served with garlic dip



BAKED GOATS CHEESE V

Served on a crouton with garlic, tomato and balsamic glaze

PATATAS AIOLI (GD GF)

Roasted potatoes covered in aioli dip

BREADED MOZZARELLA BITES

Served with bravas dip



CAPONATA VG

Diced aubergines in tomato sauce, raisins, capers, olives & pine nuts served with toasted bread

DESSERTS

TIRAMISU V



Espresso coffee, savoiardi soaked biscuits, marscarpone cream & cocoa powder

> CHEESECAKE OF THE DAY Ask server for details

HOME MADE CHOC BROWNIE Served with ice cream

STICKY TOFFEE PUDDING V

Soft sponge cake topped with toffee sauce with chocolate

PROFITEROL BIANCO OR NERO V

Soft choux pastry filled with chocolate and coated in cream or filled with cream and coated

GELATO V GF



Ask server for details





Vo Vegetarian Option



Vegan Option



Gluten Free







Prizes include free bottomless brunch, gift vouchers, free meals, bottles of wine, free desserts, cocktails and more...



Boring Bits

Bottomless Brunch bookings are 90 minutes and are available Mon - Thu All Day, Fri & Sat 12pm-5.30pm (last booking 4pm).

Last drinks orders are 15 minutes before your sitting ends.

For bottomless cocktails the whole group needs to upgrade. As well as bottomless cocktails, you'll also be able to order any of the other drinks on the bottomless menu (prosecco, wine, beer & cider).

Bottomless wine is our house Pinot Grigio (white), Merlot (red) or Pinot Blush (rose).

Bottomless beer is our house lager or cider on draft or bottles of Corona or Moretti (cannot mix and match).

Bottomless Brunch is only available for pre-booked tables (no walk-ins availability).

Extra dishes can be ordered at the regular menu price.

A deposit of £10 per person is required for all Bottomless Brunch bookings. Deposits will be redeemed against the final bill.

Deposits are non-refundable (in case of no-show) but can be transferred to another date providing we are given at least 24 hours notice.

Management reserve the right to refuse service at any point.

Hidden Extra: If you've had enough of your drink of choice, you can order any cocktail for just £7.50!

Please drink responsibly.

SCAN FOR ALLERGY INFORMATION

Please inform your server if you have an allergy or intolerance

