



# bottomless brunch menu

£34.95 per person, includes unlimited drinks for 90 mins

our bottomless brunch is all about great food, quality drinks and enjoying spending time with those you like or maybe even love!

#### to start (choose one)

antipasti olives (vg/gf)

pitted green & natural black olives, garlic cloves, sweet peppers, cornichons

sauteed chorizo (gf)

picante chorizo, glazed in a rioja red wine & honey

patatas bravas (vg/gf)

signature smoked paprika bravas sauce with saffron infused aioli

beetroot falafel (vg/gf) cucumber tzatziki, pomegranate

Hoisin Duck Gyoza Soya, ginger dipping sauce

fries seasoned with italian herbs & maldon sea salt (vg/gf)

fries seasoned peri peri sea salt (vg/gf)

## stone baked pizzas

(choose one)

all our pizzas are made using authentic italian 10" bases, signature crushed tomato sauce & mozzarella cheese (vegan cheese and gluten free bases available)

classic margherita (v)

signature crushed tomatoes, mozzarella cheese, fresh basil

mexican chicken

cajun spiced chicken breast, roasted peppers, jalapeños, spring onion,

> spicy pepperoni & nduja fresh chilli, drizzled honey, rocket

pulled ham & garlic mushrooms truffle oil, parmesan cheese

mediterranean vegetable (v) peppers, courgette, red onion, basil oil

bianco verdi (v)

white bechamel sauce, roasted artichoke, spinach, courgette, green olives

## bottomless drinks

bottle of bud/corona/peroni | house white/red/rose wine (125 ml) | glass of prosecco sngl vodka + mixer (lem, coke, diet coke) | soft drinks

#### cocktails

mimosa | bellini | tom collins | orchard cooler | aperol spritz | tiki vibes

### upgrade your drinks £39.95

includes all the above + these fancy drinks

pornstar martini | amaretto sour | espresso martini | strawberry gin fizz all draght beer and cider | sngl house gin + tonic

(v) vegetarian | (vg) vegan | (gf) gluten free | please let your server know if you have any dietary requirements