

BRUNCH MENU

35 - 2 COURSES

BOTTOMLESS DRINKS

Prosecco, Mimosas, House Wine and Aperol Spritz

Upgrade to signature cocktails for 5

Beatnik Spritz or Offbeat House Punch

TO BEGIN

Chef's nibbles on arrival

MAINS

Toasted English muffin poached eggs, hollandaise sauce V
With a choice of smoked salmon, young spinach or ham

Corneyside Farm corned beef hash, sauteed potato,
baby spinach, brown sauce, poached egg

Creamy mushrooms on sourdough toast butter bean,
tarragon parmesan, truffle oil V

Avocado green goddess, piquillo pepper salsa, poached egg,
mix seeds, mung beans, sourdough toast V

ADD EXTRA

Poached egg V / Beans VE / Mushroom VE / Tomato VE 2.5

SIDES

Tenderstem broccoli VE 5.5 / Endive and Cashel blue cheese salad V 5

Creamed spinach V 5 / Skin on fries VE / with truffled parmesan 5.5 / 6.5

Many of our dishes will contain allergens. If you have any dietary requirements please inform a member of staff who will be happy to help. A 12.5% discretionary service charge will be added to all bills.