

# WEEKDAY *Brunch*



## BRUNCH

*A selection of signature brunch plates*

### **BREAKFAST SLIDERS** 7.50

3 slides bacon, sausage, egg

### **VEGAN BREAKFAST SLIDERS (V)** 7.50

3 slides avocado, mushroom, aubergine bacon

### **SHAKSHUKA FLAT BREAD (GF OPTION AVAILABLE)** 7.50

Tomato, peppers, egg, feta

### **PANCAKES** 10.00

American style, with crispy bacon & maple syrup/  
berry compote vanilla yogurt

### **CHEESE SCONE WITH BACON** 6.00

Cheesy scone with crispy bacon and spicy tomato chutney

### **BREAKFAST LOADED FRIES** 9.00

Truffle hollandaise, crispy bacon, crispy mushroom

### **HAM AND CHEESE CROISSANT** 4.00

### **TOMATO & AVOCADO CROISSANT** 4.00

## SANDWICHES

*On warmed ciabatta / Gluten free option available*

### **SMOKED SALMON** 6.75

Cream cheese, capers, pickled cucumber, watercress

### **PASTRAMI** 6.50

Parmesan, caramelized onion, gherkins, mustard, lettuce

### **ROASTED VEGETABLE** 6.00

Red pepper hummus, plum tomatoes, rocket

### **HAM & CHEESE** 6.50

Mozzarella, parmesan, ham, sliced tomato, rocket

*Add Fries £5.50*

## SWEET

*Our homemade sweet bites*

### **ECCLES CAKE** 3.50

Flaky pastries, packed with sweet currants, candied citrus peel & spices

### **TEA CAKES** 3.50

Toasted and served with butter, jam or cheddar cheese

### **SCONES** 3.50

Plain or fruit served with clotted cream and jam

### **CHOCOLATE FUDGE BROWNIE** 4.50

**VG = VEGETARIAN   V = VEGAN   GF = GLUTEN FREE   DF = DAIRY FREE**

*\*ALLERGEN INFORMATION\**

IF YOU HAVE A FOOD ALLERGY OR A DIETARY REQUIREMENT, PLEASE INFORM YOUR SERVER. WE BELIEVE THAT NO INTOLERANCE SHOULD STAND BETWEEN YOU AND A GREAT MEAL, SO WE WILL DO OUR BEST TO OFFER YOU BRILLIANT ALTERNATIVES.

**A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO THE TOTAL OF YOUR BILL.**

# WEEKDAY

## Brunch drinks



### HOT DRINKS

<b>ESPRESSO</b>	<b>3.00</b>
<b>FLAT WHITE</b>	<b>3.50</b>
<b>AMERICANO</b>	<b>3.50</b>
<b>CAPPUCCINO</b>	<b>3.50</b>
<b>LATTE</b>	<b>3.80</b>
<b>DECAF COFFEE</b>	<b>3.70</b>
<b>MOCHA</b>	<b>3.50</b>
<b>HOT CHOCOLATE</b>	<b>3.70</b>
<b>ENGLISH BREAKFAST</b>	<b>3.00</b>
<b>DECAF ENGLISH BREAKFAST</b>	<b>3.00</b>
<b>EARL GREY</b>	<b>3.00</b>
<b>PEPPERMINT</b>	<b>3.00</b>
<b>CHAMOMILE TEA</b>	<b>3.00</b>

*20p surcharge for alternative milks*

### SPECIALITY TEAS

<b>MATCHA GREEN PREMIUM</b>	<b>4.75</b>
<b>LEMON &amp; GINGER</b>	<b>3.80</b>
<b>PEACE - SPEARMINT, ASHWAGANDHA &amp; HEMP SEED OIL</b>	<b>3.80</b>
<b>JOY - LEMON BALM, LEMON VERBENA &amp; ORANGE</b>	<b>3.80</b>
<b>LOVE - ROSE, CHAMOMILE &amp; LAVENDER</b>	<b>3.80</b>
<b>RELAX - CHAMOMILE, FENNEL &amp; MARSHMALLOW ROOT</b>	<b>3.80</b>
<b>AFTER DINNER - SWEET FENNEL, ROASTED CHICORY &amp; CARDOMOM</b>	<b>3.80</b>
<b>CBD TURMERIC &amp; GINGER</b>	<b>4.50</b>

### BRUNCH COCKTAILS

<b>IRISH COFFEE</b>	<b>12.50</b>
Jameson Cask Mates, Coffee, Cream, Nutmeg	
<b>KEOKE COFFEE</b>	<b>12.50</b>
Seventails XO Brandy, Cacao, Coffee, Cream, Cinnamon	
<b>GARIBALDI (NON-ALC VERSION AVAILABLE)</b>	<b>12.00</b>
Campari, Fresh Orange Juice	
<b>ABSINTHE SUISSASSE (SWEE-SESS)</b>	<b>14.50</b>
Le Fee Absinthe, Menthe, Orgeat, Cream, OJ Blossom, Egg White	
<b>MIMOSA (NON-ALC VERSION AVAILABLE)</b>	<b>12.50</b>
Champagne + Fresh Orange Juice	
<b>FRENCH 75</b>	<b>13.50</b>
Portobello Road No.171 Gin, Lemon, Champagne	
<b>BELLINI (NON-ALC VERSION AVAILABLE)</b>	<b>10.00</b>
White Peach Puree, Prosecco	
<b>BLOODY MARY/MARIA</b>	<b>12/12.75</b>
Kavka Vodka/Cascahuin Blanco Tequila, Tomato Juice, Spices/Seasoning	
<b>ROSA MANDARINI</b>	<b>12.75</b>
Aperol, Cascahuin Blanco Tequila, Mandarin Napoleon, Grapefruit, Lime, Tonic	
<b>SPICED BRANDY MILK PUNCH</b>	<b>12.50</b>
Seventails Spiced Brandy, Milk, Vanilla, Nutmeg	
<b>SMOOTHIES</b>	<b>4.50</b>
<b>PINEAPPLE, MANGO, PEACH &amp; PASSIONFRUIT</b>	
<b>STRAWBERRY, BLUEBERRY &amp; CRANBERRY</b>	
<b>BROCCOLI, BANANA, SPINACH, PINEAPPLE, APPLE &amp; CELERY</b>	