



DRINKS

WINE

GLASS OF PROSECCO
CHARDONNAY
ZINFANDEL ROSE
CABERNET SAUVIGNON

PINOT GRIGIO
SAUVIGNON BLANC
MALBEC
SHIRAZ

COCKTAILS

PORNSTAR MARTINI
TOM COLLINS

APEROL SPRITZ
RASPBERRY BELLINI

SPIRITS

AMSTERDAM PREMIUM VODKA
CAPTAIN MORGANS SPICED RUM

JJ WHITLEY GIN

JJ WHITLEY ELDERFLOWER GIN

DRAUGHT

VAULT PILSNER





BOTTOMLESS BRUNCH MENU

Please choose two of our small plates and one side

Small Plates

BANG BANG SHRIMP

Lightly battered king prawns, deep fried, sweet chilli and sriracha mayonnaise, lime, sliced chilli and coriander (GF)

DUCK BAO BUN

Hoisin confit duck with crunchy Asian slaw, spring onion, plum sauce, sprinkled with sesame seeds

KING PRAWNS PIL PIL
Chilli oil, fresh chilli, tomato, garlic and herbs
(GF)

PARMESAN CRUMBED HAKE Served with a tartare sauce and dill oil

CHORIZO

Spanish chorizo cooked in hand crafted cider (GF)

CARROT AND ONION BHAJI
Served with tzatziki
(V) (GF) (VE option, please speak to your server)

PADRON PEPPERS
With pink Himalayan salt (VE) (GF)

SOUTZOUKAKIA (SOU-JU-KA-KIA) Beef and pork Greek meatballs with herbs and spices, tomato, garlic and red onion sauce

ZUCCHINI

Thinly sliced courgette, lightly battered, deep fried and served with a sweet chilli sauce (VE) (GF)

MINI CAESAR CHICKEN SALAD
Baby gem lettuce with shaved parmesan, bacon
bits, garlic croutons and Caesar dressing

ARANCINI

Red Leicester and chorizo arancini balls, smoked paprika and chorizo mayo, Manchego shavings and chive oil

BRIE BITES

Diced into bitesize chunks, breaded and deep fried. Served with redcurrant jelly (V)

CALAMARI

Deep fried salt and pepper squid, parsley, lemon and lime aioli and a wedge of lemon (GF)

SLOW COOKED BELLY PORK Honey glazed slow cooked belly pork, with a burnt onion purée and crackling (GF)

STICKY KOREAN CHICKEN BITES Battered, deep fried, Gochujang sauce, ginger, spring onion, fresh chilli and sesame seeds (GF)

Sides

PARMESAN TRUFFLE FRIES (V) | PARMESAN FRIES (V) | SWEET POTATO FRIES (VE) | ONION RINGS (VE) | SKIN ON FRIES (VE)