



# BOTTOMLESS BRUNCH

Two Tapas dishes along with a side of your choice, accompanied by your choice of drinks package

Served  
Thurs 4-6pm  
Fri & Sat 12-6pm  
Sun 12-6pm

## Choose 1

### DRINKS PACKAGES

Price includes food

### Standard £35pp

Unlimited Prosecco,  
House lager or ales

Or upgrade to:

### House Spirits £45pp

vodka, gin,  
Bacardi white rum

### Cocktail £45pp

Selected house cocktails

### Upgrade available by group only

Tables over 4 ordering  
cocktails will be served in  
jugs to maximise drinking  
time

## Choose 2

### TAPAS DISHES

#### Meat

##### Chicken Shawarma

Grilled chicken marinated in middle eastern spices, served with a fresh chopped salad and grilled peppers on a toasted flatbread, topped with sweet chilli and our house Ranch sauces

##### Lamb Kofta

Handmade grilled lamb kofta, infused with traditional Mediterranean herbs and spices, served with tzatziki, zesty red cabbage, onion & apple slaw on a toasted flatbread, topped with pomegranate molasses and our homemade mint yogurt sauce

##### Sticky Honey Garlic Glazed Belly Pork gf

Slow braised belly pork, caramelized and glazed with our inhouse Honey Garlic sauce, topped with toasted sesame seeds, fresh diced chillies and spring onions

#### Fish

##### Gambas Pil Pil gfa

King prawns sauteed with chorizo, chilli, garlic, lime and chopped chives and served with crusty bread

##### Sea Bass alla Griglia gf

Grilled Sea Bass fillet served on charred tender stem broccoli, topped with herby Salsa Verde and sea salt flakes

##### Gambas con Chorizo en Salsa de Tomate gfa

King prawns, gently sauteed in a silky, sweet red wine, tomato and chorizo sauce, finished with micro basil. Served with warm sourdough

#### Vegetarian

##### Crispy Tempura Aubergine v/vg/gf

Sliced aubergine fried in tempura batter served with tzatziki

##### Wild Mushroom Arancini v/vg/gf

Handmade wild mushroom, parmesan & herb arancini served on a bed of rocket and red onion with our roast garlic & truffle aioli, topped with fresh chives

##### Hummus v/ve/gfa

Roasted red pepper hummus drizzled with chilli oil and served with bread crisps

##### Patatas Bravas v/gf

Crispy potatoes in a spiced tomato sauce with homemade garlic aioli

##### Caramelised Goats Cheese v/gf

Gently grilled goats' cheese, served on a bed of rocket & balsamic glaze, topped with homemade red onion jam and our Honey Garlic sauce

## Choose 1

### SIDE DISHES

### House Salad v/vg/gf

Mixed leaf salad, cucumber, tomatoes peppers and onions topped with a sweet basil dressing

### Skinny Fries v/vg/gf

V/VA = Vegetarian/  
Vegetarian Available  
VG/VGA = Vegan/ Vegan  
Available  
GF/GFA = Gluten Free/  
Gluten Free Available

**IMPORTANT INFORMATION:**  
All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a member of staff before placing an order. Full allergen information is available. Management can advise of all ingredients used.