

Bottomless Brunch



Tuesday – Saturday £49.95

Festive Carvery

Succulent range of carvery meats & seasonal vegetables, signature honey-glazed parsnips, roast potatoes, fluffy Yorkshire puddings & pigs in blankets

Margherita Pizza

9" Stonebaked American style thin crust pizza

Cajun Chicken Burger

Grilled cajun spiced chicken breast, topped with lettuce, beef tomato, onions, & cheese.
Served with fries.

Beefy Bacon Burger

Flame grilled beef burger topped with melted cheese, sizzling bacon, shredded lettuce, onions, tomato & burger sauce. Served with fries

Vegan Crispy Chicken Burger

Served in the finest brioche bun, filled with cheese, shredded lettuce, beef tomato, onions & flavoured with vegan spicy mayo. Served with fries

Desserts +£3.95

Christmas Pudding

Warm traditional Christmas pudding, topped with brandy sauce & red currant berries

Strawberry Cheesecake

Baked vanilla & swirled strawberry cheesecake, on a crunchy digestive crumb base

Homemade Beef Lasagne

Served with garlic bread

Chicken Tikka +£3 Hanging Kebab

Tender chunks of chicken hung with mixed peppers & onions, served with a plain naan, salad garnish & mint yoghurt dip

Chicken Tikka Masala & Rice

Mild & creamy tomato sauce with a roasted tikka flavour & finished with fresh cream. With plain rice

10oz Sirloin Steak +£4

A delicate flavour balanced with a firmer texture. Served with chips & salad garnish recommended medium rare

Add blue cheese, mushroom sauce, or peppercorn sauce £2.25

Noodles

Tossed with stir-fried vegetables, with soy sauce & Koyla special sauce. Garnished with spring onions.

+ king prawns £3.45 + tender chicken £2.95
+ chargrilled mushrooms £1.75 + egg £1.75

Penne Pasta

Cooked in creamy white or red sauce, seasoned with garlic, and topped with parmesan cheese shavings.

+ king prawns £3.45
+ tender chicken £2.95
+ chargrilled mushrooms £1.75

T's & C's apply, on the otherside.

All sides separate unless stated in description.

Cocktails

Prosecco
Draught Beer

Christmas Crumble

Apple Whisky Chambord,
Topped with Lemonade

Let it Snow

Baileys, Fzangelico, topped with
Whipped Cream, Crushed Hazelnut
& Chocolate Sauce

Mulled Wine

Warm mulled wine, with all the spices

Strawberry Daiquiri

White Rum, strawberry liquor, strawberry
syrup, strawberry puree, & lime juice, all
blended with ice!

Bakewell Fizz

Amazetto & cherry syrup,
topped up with Prosecco

Long Island Iced Tea

White Rum, Tequilla, Vodka, Gin, triple
sec, fresh lemon, sugar syrup & diet
pepsi

Pina Colada

White Rum, coconut cream,
sugar syrup & pineapple juice

Cherry Tart

Amaretto, Chambord, cranberry
juice & pineapple juice

Christmas Punch

White Rum, cranberry juice, cherry
juice & sugar syrup, topped up with
ginger ale.

Pink Flamingo

Cranberry juice, pineapple juice, lime
juice, & sugar syrup

Mocktails

Christmas Punch

Cranberry juice, cherry juice & sugar
syrup, topped up with ginger ale

Winterberry Sling

Blackberry juice, cranberry juice, lime,
sugar, & topped up with Lemonade &
Winterberries

T's & C's:

Drinking to excess
won't be permitted & we
reserve the right to cease
serving at any time. Participants are
required to drink responsibly at all times.
Bottomless Brunch bookings are 2 hour slots which
start at the time of your booking. Your slot will not be
extended for late arrivals. Last drinks orders will be taken no later
than 15 minutes before your booking ends. All guests must prove & be 18+
to consume alcohol. Bottomless Brunch is available for pre-booking
only. We will only top up drinks that are finished at our
discretion. All members of the party must be over 18 &
ordering from the Bottomless Brunch menu. Price is per
person & drinks cannot be shared. A £5 deposit is
needed per person, which will be refunded on
the bill at the end of the booking slot.
48 hour cancellation policy applies.
No refund of deposits will be
given if cancelling under
48 hours before
booking
time.

DOUBLE
ESPRESSO

Hot Drinks

GINGER
BREAD LATTE

MOCHA ORGANIC TEAS

WHITTARD TEA DISCOVERIES

ESPRESSO LATTE MACCHIATO

AMERICANO CAPPUCCINO HOT CHOCOLATE