

BOTANICAL BRUNCH

£100pp | 3 Cocktails per person
£110pp | Free-flowing Minuty Rosé
£150pp | Free-flowing Veuve Clicquot Champagne
(up to 6 people)

SHARING BRUNCH • 65PP

Spelt and Wholemeal Sourdough, Salted Butter & Olive Oil (V)
Padron Peppers, Smoked Chilli Salt (Ve)
Guacamole, Tomato Chipotle, Corn Chips (Ve)
Crab & Fennel Tostada, Sea herbs & Lime

MAINS

Sweet Potato Tacos, Gucatillo, Green Beans & Grilled Spring Onion (Ve)
Or
Chorizo & Poached Egg Muffin, Chimichurri Hollandaise
Or
Butter Milk Fried Chicken Bun, Pickled Jalapeño Coleslaw
Or
Brioche French Toast, Bacon & Banana Maple Butter

UNLIMITED SIDES

House Fries, Chipotle Aioli (V)
Green Salad, Coriander & Coconut Dressing (Ve)

DESSERTS

Strawberries, Vanilla & Red Pepper Parfait, Red Chilli (V)
Or
Guatemalan Chocolate Mousse, Coconut, Buckwheat & Almond (Ve)

*Vegetarian (V) / Vegan (Ve). If you have any allergies or food intolerance, please advise a member of staff.
All prices include VAT. A discretionaly 15% service charge will be added to your bill.*