



## FESTIVE

# Champagne Brunch

UPGRADE TO BOTTOMLESS

90 MINUTES PROSECCO, BEER & APEROL SPRITZ + 35 PP

90 MINUTES PREMIUM UNLIMITED CHAMPAGNE 75 PP

### EGGS & STUFF

**Smashed Out My Brussel (v)** 11.50  
Toasted sourdough topped with smashed brussel sprouts and sun blushed tomato, two poached eggs and classic hollandaise

**Devils Truffle Eggs (v)** 11.50  
Crushed soft boiled eggs on toasted sourdough, topped with truffle whipped egg mayonnaise and charred asparagus

**Outrageously Fungi (v)** 12.50  
Mix of sautéed wild mushrooms on toasted sourdough, topped with melted gruyere. Two poached eggs & sautéed spinach to finish

**Smashed Beetroot Falafel Flat Bread (v)** 11.95  
Layered with beetroot purée and crumbled feta along with a soft boiled egg. Served with a cucumber and dill salad with Lombardo peppers

### PIMP THOSE EGGS

Smoked Salmon	2.20	Parma Ham	2.50
King Prawn	2.50	Cooked Wiltshire Ham	2.00
Smoked Mackerel	2.50	Seared Ribeye Strips	5.50

### SIDES

Smashed Brussel Sprouts and Halloumi	5.00
Mac & Cheese	6.50
Add: Lobster	11.00
Cumberland Sausages wrapped in Bacon	9.00
Rosemary French Fries	4.50
Truffle French Fries	4.95

### HELLO YOU

**Ultimate Festive Chicken Burger** 22.00  
Crispy buttermilk five spiced chicken fillet stacked with a celeriac remoulade & tarragon onion stuffing

**Short Rib of Beef** 28.00  
Served with brussel tops, parsnip purée, confit garlic & truffle mash. Finished with aromatic lamb jus

**Lobster Thermidor** 28.00  
It's a French recipe consisting of tender chunks of lobster bathed in a creamy cognac spiked sauce

### PIZZAS

**Full English Breakfast Pizza** 14.50  
Freshly baked pizza base with our classic tomato sauce and fior di latte cheese. Topped with sliced sausage, bacon, mushrooms and beans with a cracked egg in the middle

**Truffle Choke (v)** 17.95  
Garlic bianco crème fraiche base, black truffle and artichoke tapenade, rosemary French fries, seasonal black truffle shavings and truffle pecorino. Finished with wild rocket and black truffle shavings

**Dirty Pink Lady** 18.95  
Black & green olive tapenade base, topped with smoked salmon, lemon zest, and courgette. Finished with a touch of chilli

**Bosco** 18.25  
DOP tomato sauce, fior di latte mozzarella, parmigiano reggiano, prosciutto crudo, and sautéed portobello mushroom. Finished with EVO oil

### CHAMPAGNE 20% OFF

Moët & Chandon 70 Moët & Chandon Rose 75

Laurent Perrier 82.5 Verve Cliquot 80