



# FESTIVE

# Champagne Brunch

## BOXING DAY & NEW YEARS DAY

### EGGS & STUFF

**Smashed Out My Brussel (v)** £7.50

Toasted sourdough topped with smashed brussel sprouts and sun blushed tomato, two poached eggs and classic hollandaise

**Devils Truffle Eggs (v)** £7.50

Crushed soft boiled eggs on toasted sourdough, topped with truffle whipped egg mayonnaise and charred asparagus

**Outrageously Fungi (v)** £8.50

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)** £7.95

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

Brickhill Smokies in Streaky Back Bacon £8.50  
(Mega Pigs in Blankets)

Rosemary French Fries £4.50

Truffle French Fries £4.95

### HELLO YOU

**Ultimate Festive Chicken Burger** £13.95

Crispy buttermilk five spiced chicken fillet stacked with a celeriac remolade & tarragon onion stuffing

**Slow Cooked Short Rib of Beef** £28.95

Served with cauliflower cheese puree and honey glazed parsnips. Finished with a sticky hermitage wine sauce

### PIZZAS

**Full English Breakfast Pizza** £11.95

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** £16.50

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

**Bosco** £13.50

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

### FESTIVE COCKTAILS £10

White Truffle Negroni

Eggnog Macchiato

Champagne Pina Colada

Spiced Pear Bellini

Nonna's Bloody Mary

An optional service charge of 12.5% will be applied to groups of 6 or more