



BEAUJOLAIS DAY BOTTOMLESS BRUNCH

THURSDAY 21ST NOVEMBER, 12-4PM

£45 PER PERSON

Live entertainment, 3 course meal & 90 minutes bottomless drinks*

TO BEGIN

Chicken liver parfait

Focaccia, red onion chutney

Celeriac & pickled walnuts

Hazelnuts, kale (pb | gif)

TO FOLLOW

Coq au vin

Potato terrine, shallots (gif)

Cauliflower & polenta

Salsa verde (pb | gif)

TO FINISH

Canton chamomile crème brûlée (gif)

‘Apple tarte tatin’ (pb)

*90 MINUTES BOTTOMLESS DRINKS

Smirnoff Vodka & Lemonade

Cherry Drop • Raspberry Crush • Miami Peach

Gordons Gin & Lemonade

Morello Cherry • Premium Pink • Mediterranean Orange • Sicilian Lemon

Chio Prosecco DOC

Madri, Aspoll & Pepsi products

We are a fresh food restaurant & food is cooked to order. Most dishes can be changed or modified to cater for dietary requirements, please speak to your server for more details. Please inform your server of any allergies or intolerances before ordering. Not all ingredients are listed & we cannot guarantee the total absence of allergens. All prices are inclusive of VAT. A 10% discretionary service charge is added to all bills.