

brace&browns

BRUNCH DISHES

Chicken & Waffle 15.50

House fried chicken, salted waffle, hot honey glaze, ginger & sesame red cabbage

Beetroot & Whipped Feta [V] 11.90

Whipped feta, roasted beets, chilli jam & harissa on sourdough

Burrata & Cured Meats 13.90

Pulled burrata, prosciutto, balsamic rocket, port & plum chutney topped with pangrattato on sourdough

Thyme & Garlic Mushrooms on [V*] 11.90 Toast

Buttered mushrooms in garlic, cheddar & almond cream sauce, spinach & aged parmesan on sourdough (can be vegan)*

Oak Smoked Salmon & Eggs 15.90

Oak Smoked salmon, buttered baby leaf spinach, scrambled eggs, beetroot hollandaise, pangrattato, sourdough

Sausage & Guac 12.90

House sausage patty, guacamole, fried egg, sriracha honey, pickled red onions, crispy shallots on sourdough

Extras

3 Hash Browns [gf, vg] 4

Truffle & Parmesan Fries [V] 5

Loaded Hash Browns [gf, v] 8

Pile of hash browns, house brunch sauce, jalapenos aged parmesan & crispy onions

BOTTOMLESS BRUNCH

£39 - 3 COURSES & 1.5hrs DRINKS

Starters

Choose between:

Cauliflower, cheddar & mushroom croquettes [gf, v]

Spiced Sweetcorn & Leek Fritter, mojo rojo [gf, vg]

Main Course

Choose your main from the Brunch dishes

Something Sweet

Homemade doughnut for all

SOBRIETY DRINKS

Classics

House Fizz

Aperol Spritz

Festive Spritz

Bottle of Peroni

Upgrades £7pp

Berry Bellini

Espresso Martini

Classic Margarita

Perfect before Brunch

Bloody Mary 9.5

Absolut vodka, fresh lemon, Worcestershire sauce & eager tomato juice

Bloody Maria 9.5

Tequila, fresh lime, Worcestershire sauce & eager tomato juice

Breakfast Martini 12

Blood Orange Gin, Cointreau, Orange Juice

If you have a dietary requirement please let us know!

***contains nuts v=vegetarian vg=vegan gf=gluten free**