

# BOTTOMLESS SUNDAY ROAST

1-Course: £25 | 2-Course: £30  
choose a roast and a starter or dessert with unlimited Prosecco, Merlot, Pinot Grigio or Bloody Marys

<b>Firsts</b>	SOUP OF THE DAY (ve*) (gf*) crusty bread & butter	6
	THAI CRAB CAKES (gf*) crunchy Asian veg salad, sriracha & lime mayo dipping sauce	7.5
	JAMON & PARSLEY TERRINE (gf*) piccalilli relish & crostini	7.5
	CHARRED GOAT CHEESE (v) (gf) radicchio leaves, candied walnuts, poached pears & sun blush tomato dressing	7
	POTTED CONFIT SALMON (gf*) pickled fennel & toasted sourdough	7.5

<b>Seconds</b>	SEAFOOD LINGUINE prawns, calamari & mussels in a rich tomato ragu	14.5
	CHICKPEA CURRY (ve) (gf*) courgettes, chickpea, & coconut curry w/ poppadom, couscous pilaf & green chutney	14
	MARINATED TOFU SALAD (ve) (gf) bean sprouts, mange tout, edamame beans, mooli & green papaya in a teriyaki & sesame glaze	13.5
	SPH CAESAR SALAD (gf*) grilled chicken, croutons, parmesan, anchovies, lettuce, smoked bacon lardons. Or swap chicken for Halloumi (v).	13.5
	7OZ FLASH GRILLED MINUTE STEAK (gf) garlic butter, chips, flat mushroom, vine tomatoes & dressed rocket	15
	CHICKEN KATSU BURGER breaded chicken, katsu mayonnaise & kimchee w/ fries & naked slaw	14
	LOCH DUART SALMON (gf) bombay potatoes, mango & coriander salsa	15

<b>Roasts</b>	<i>All our roasts are served with roast potatoes, seasonal vegetables, homemade Yorkshire pudding &amp; lashing of our red wine gravy.</i>	
	BEEF STRIPLOIN (gf*)	14
	CORN FED CHICKEN SUPREME (gf*)	13
	ROASTED VEGETABLE PITHIVIER (ve)	12

<b>Sides</b>	CAULIFLOWER CHEESE (v) 3.5, PIGS IN BLANKETS 3.5, ROAST POTATOES (ve) (gf) 3
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<b>Thirds</b>	LOADED CHURROS (v) (ve*) cinnamon sugar, chocolate & caramel sauce	7
	STRAWBERRY SUNDAE (v) merengue, cream, berry coulis, marshmallows & pistachios	6.5
	BUTTERMILK PANNACOTTA (gf) tropical fruit compot	6.5
	STICKY TOFFEE PUDDING (v) clotted cream ice cream, toffee sauce	7
	ICE CREAM & SORBET SELECTION (v) (ve*) (gf) 3 scoops of ice cream & sorbets ask server for flavours	4.5
	CHEESE SELECTION (v) (gf) artisan biscuits, quince jelly, grapes	7.5

<b>Sharers</b>	CHICKEN OR CAULIFLOWER (ve) WINGS	Sml: 7.5
	choose either: salt & pepper (gf), hot sauce or Jack Daniels sauce	Lrg: 11
	MEAT PLATTER (gf*) jamon & parsley terrine, prosciutto, chorizo, salami, applewood cheese, cornichons, marinated olives, bread & oils	15
	VEGETARIAN PLATTER (gf*) (ve*) beetroot hummus, red peppers, roasted garlic, marinated mushrooms, pesto bocconcini, artichoke, chutney, flatbread & olives	13

## FOR THE LITTLE ONES

2-Courses + Drink: £9  
includes drink, roast & dessert

<b>Drinks</b>	COCA-COLA, DIET COKE OR LEMONADE
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<b>Mains</b>	MINI ROAST BEEF
	FISH FINGERS w/ chips & peas
	CHICKEN GOUJONS w/ chips & peas

<b>Desserts</b>	MIXED ICE CREAM SUNDAE (v) w/ chocolate or raspberry sauce
	MINI DUNKIN DOUGHNUTS (v) w/ hot chocolate

1. Bottomless brunch is time-limited to 2 hours & commences from the time of your booking. 2. You may order 2 or 3 dishes and choose from 125ml glass of Prosecco or a cocktail from the selected menu. i. Your drink will be replaced once it has been finished. ii. Price is per person and drinks cannot be shared. Drinking to excess will not be permitted and any participants are required to drink responsibly at all times. 3. Management reserved the right to withdraw this offer at any time and without prior notice and we reserved the right to refuse to alcohol to any participant at any time without notice. 4. Alcohol served to over 18's only proof of ID may be required. 5. Service times may vary by business & are subject to licensing restrictions. 6. Booking bottomless sitting is required 24hrs in advance, a deposit is required to hold a table with us at £10 per person for groups over 4 guests. Your table time begins at the time of your booking for 2 hours only. 7. For groups of 8 guests and over we ask all to pre-order the food in advance from the menu and we require the final pre-orders no later than 48 hours prior to your event. Please always inform your server of any allergies or intolerance before your placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens on request, however we are unable to provide the information on other allergens. A discretionary optional service charge of 10 % will be added to your bill. All above prices are included of VAT. (v): vegetarian (ve): vegan (gf): gluten free (\*): option available.

## COCKTAILS

<b>COLMORE ROSE</b>	10
Roku gin, lychee liquor, rose syrup, lemon juice, egg white	
<b>40 ESTATE</b>	10
Appleton Estate rum, Chambord, lime & cranberry juice, sugar syrup	
<b>SMITH &amp; PEPPER</b>	10
Cotswolds gin, elderflower syrup, grapefruit juice, jalapeños, basil leaves	
<b>RHYTHM</b>	10
Malibu, Amaretto, lime & pineapple juice, sugar syrup, cherry puree	
<b>SAINT'S PISCO PUNCH</b>	10
Pisco Reservado, rhubarb bitters, lemon & pineapple juice, sugar & coconut syrup	
<b>SEÑORITA</b>	10
Mezcal, algarve syrup, coriander & lime	
<b>DE LUXE ESPRESSO MARTINI</b>	9
Skyv Vodka, espresso coffee, Frangelico, Kahlua	

**KEEPING IT CLASSIC? OUR TEAM CAN WHIP IT UP, JUST ASK!**

## MOCKTAILS

<b>SUNSET</b>	5
apple & lemon juice, raspberry syrup topped with grenadine	
<b>EMERALD</b>	5
orange & lime juice, passion fruit, rose syrup, topped with blue curaçao syrup	
<b>PUMPKIN LEMONADE</b>	5
Seedlip, pumpkin spice, lemonade & lemon juice	

## SOFT DRINKS

<b>MINERAL WATER</b>	2.5
still or sparkling	
<b>COKE/DIET COKE</b>	2.5
<b>JUICE</b>	2.5
orange, pineapple, cranberry or apple	
<b>TONIC</b>	2.5
elderflower, Indian, cucumber, light, aromatic, Mediterranean, ginger beer or ginger ale	

## SPIRITS

<b>Gin</b>	
<b>TANQUERAY (43.1%)</b>	4.5
<b>BOMBAY SAPPHIRE (40%)</b>	5
<b>CHASE</b>	5.5
pink grapefruit (29.1%)	
<b>GIN MARE (42.7%)</b>	5
<b>Vodka</b>	
<b>KETEL ONE</b>	5
<b>GREY GOOSE</b>	5.5
<b>CRYSTAL HEAD</b>	5.75
<b>BELVEDERE</b>	6.5
<b>CHASE ORIGINAL</b>	5.5
<b>Rum</b>	
<b>THE KRAKEN BLACK SPICED RUM</b>	5
<b>HAVANA CLUB 7YR</b>	6
<b>HAVANA CLUB 3YR</b>	5
<b>APPLETON ESTATE SPECIAL</b>	4.5
<b>WRAY &amp; NEPHEW</b>	4.2
<b>SAILOR JERRY</b>	4.5
<b>BACARDI BLANCA</b>	4.5
<b>Tequila</b>	
<b>AQUA RIVA REPOSADO</b>	4.5
<b>AQUA RIVA BLANCO</b>	5
<b>PATRON XO</b>	5
<b>PATRON SILVER</b>	6
<b>PATRON ANEJO</b>	5.5
<b>Whiskey</b>	
<b>NIKKA FROM THE BARREL</b>	6
<b>YAMAZAKI</b>	5.5
<b>HIBIKI HARMONY</b>	6
<b>JAMESON</b>	4.5
<b>JACK DANIEL'S</b>	5
<b>BUFFALO TRACE</b>	5
<b>MONKEY SHOULDER</b>	4.5
<b>GLENMORANGIE 10YR</b>	5.5
<b>LAPHROAIG 10YR</b>	5.5
<b>MAKER'S MARK</b>	4.5
<b>LAGAVULIN 16YR</b>	5.5
<b>JOHNNIE WALKER BLACK LABEL</b>	4.5
<b>ONE SINGLE BLEND</b>	4.5
<b>DALWHINNIE 15YR</b>	6
<b>AUCHENTOSHAN 12YR</b>	5
<b>THE CHITA</b>	5.5

**ASK US FOR OUR WINE MENU & HOT DRINKS!**

## DRAUGHT

<b>PERONI (5.1%)</b>	5.4
<b>ASAHI (5.2%)</b>	5.5
<b>NECK OIL (4.3%)</b>	6.2
<b>AMSTEL (4%)</b>	4.5
<b>MORETTI (4.6%)</b>	5.2
<b>STELLA (5.2%)</b>	5.2
<b>LAGUNITAS IPA (6.2%)</b>	6.2
<b>LAGUNITAS DAY (4%)</b>	5.4
<b>CARLING (4.1%)</b>	4.6
<b>GUINNESS (4.2%)</b>	5
<b>DOOM BAR (4%)</b>	4.2
<b>STOWFORD PRESS (4.5%)</b>	4.5
<b>STOWFORD MIXED BERRIES CIDER (4.5%)</b>	4.8

## BEER & CIDER

<b>JUBEL CUT WITH PEACH (4%)</b>	6
<b>BIG HUG JUICY PALE ALE (5%)</b>	6
<b>BUDWEISER (4.5%)</b>	4.6
<b>CORONA (4.5%)</b>	4.6
<b>ESTRELLA DAMM (5.4%)</b>	5
<b>PERONI (5.1%)</b>	4.9
<b>PERONI - GLUTEN FREE (5.1%)</b>	4.95
<b>HEINEKEN 0.0 (0%)</b>	3
<b>OLD MOUT (4%)</b>	5.5
strawberry & pomegranate, cherries & berries, pineapple & raspberry or kiwi & lime	

## GIN GOBLETS

<b>WHITLEY NEIL RASPBERRY</b>	12
elderflower tonic, raspberries & lemon	
<b>HENDRICKS</b>	11
cucumber tonic & fresh cucumber	
<b>OPHIR</b>	11
ginger ale & orange slice	
<b>ROKU</b>	11
aromatic tonic & fresh ginger	
<b>CHASE SLOE &amp; MULBERRY</b>	10
bitter lemon tonic, fresh mint & lemon	
<b>COTSWOLDS</b>	13
Fever-Tree Indian tonic & fresh grapefruit	
<b>BROCKMANS</b>	11.5
Mediterranean tonic, grapefruit peel & blueberries	
<b>NORDES</b>	12
Mediterranean tonic, tonic, mint & fresh blueberries	
<b>MONKEY 47</b>	13
Indian tonic & orange slice	