

CELLAR BOTTOMLESS BRUNCH - SERVED 12PM-4PM SATURDAY & SUNDAY

ANY 3 SMALL PLATES & UNLIMITED COCKTAILS* - £35PP

UNLIMITED COCKTAILS*

PORNSTAR MARTINI

Vanilla Vodka, Passoa, Passionfruit, Pineapple Juice, Lime, Prosecco

RASPBERRY GIN FIZZ

Raspberry Gin, Rasperry Liqueur, Frozen Raspberries, Lime, Cranberry Juice, Prosecco

BLUE LAGOON

Vodka, Blue Curaçao, Lime Juice, Lemonade

CELLAR RUM PUNCH

Aged Rum, Coconut Rum, Tropical Juice, Lime, Grenadine

SEX ON THE BEACH

Peach Schnapps, Vodka, Orange Juice, Cranberry Juice

COSMOPOLITAN

Vodka, Cointreau, Cranberry Juice, Lime

SMALL PLATES - CHOOSE ANY 3

CHICKEN SATAY SKEWERS (GF)

Tender chicken thigh marinated in a nutty satay sauce served on skewers with lime juice, fresh chilli, coriander on a carrot and cucumber ribbon salad

TERIYAKI GLAZED PORK BELLY (GF)

Chunks of succulent pork belly in a sticky teriyaki glaze, served on a cucumber and spring onion slaw with a sweet & sour dressing

HALLOUMI FRIES (V)

Crispy fried halloumi, served with sweet chilli sauce

FIRECRACKER PRAWNS

King prawns fried and coated in a SPICY firecracker sauce, served with spring onions, pico de gallo and a lime wedge, topped with sesame seeds

BEER, BACON & CHEESE CROQUETTAS

Bacon in a hoppy beer, tarragon and 3 cheese bechamel, breaded and deep fried, served with caramelised red onion chutney

DIRTY BRAVAS POTATOES (GF)

Crispy fried potatoes with a tomato & red pepper sauce, smoked bacon lardons, crispy onions, manchego cheese & garlic aioli, topped with a pickled chilli

- Also available without bacon (V)

CHICKEN KATSU

Chicken thigh coated in panko, fried and cut into strips, covered in a katsu sauce and topped with pickled onions, served with white rice

TARTIFLETTE (GF)

A French- inspired dish of potatoes cooked with bacon, crème fraiche and creamy brie cheese, served with caramelised red onions

SALT & PEPPER SQUID

Baby squid deep fried in crispy breadcrumbs, served with garlic aioli & lemon wedge

SPINACH AND FETA BOREK (V)

Fresh spinach and feta cheese in a filo roll, deep fried, served with tzatziki

PULLED PORK MAC N CHEESE

Macaroni in a creamy three cheese sauce, served with BBQ pulled pork, topped with crispy onions

ALBONDIGAS (GF)

Homemade beef and pork meatballs seasoned with paprika, garlic and fennel, served in a red wine and tomato sauce

GUNPOWDER POTATOES (VE & GF)

Crispy fried potatoes coated in cumin, fennel & coriander vegan butter, served with fresh coriander, spring onion, green chilli, dried mango powder, & cooling vegan mint raita

CAULIFLOWER KASTU CURRY (VE & GF)

Cumin cauliflower florets served in a katsu curry sauce, topped with caramelised red onions and a panko crumb

CREAMY GARLIC MUSHROOM TOASTS (VE)

Crispy toasted ciabatta smothered in chestnut mushrooms in a garlic and herb oat cream sauce

TERIYAKI GLAZED JACKFRUIT (VE & GF)

Pulled jackfruit in a sticky teriyaki glaze, served on a carrot and spring onion slaw with sweet and sour dressing

MINI MACKEREL & HORSERADISH FISHCAKES

Smoked mackerel and peppery horseradish fishcake, served on a watercress salad with fresh lemon & garlic aioli

*Unlimited Cocktails available for a maximum of 90 minutes after party is seated. Your cocktail will not be replenished until your glass is empty, and you may only order one cocktail at a time. You can mix & match cocktails throughout your sitting. Management reserves the right to end unlimited cocktails early in line with UK Licensing Objectives. Please drink responsibly.