

FESTIVE BOTTOMLESS PROSECCO BRUNCH MENU

SHARING STARTERS

VEGAN GRAZING BOARD (v) - £21.5

marinated vegan feta, char-grilled courgettes, aubergines, mushrooms, peppers & artichokes, sourdough bread, marinated gordal & kalamata olives, hummus, caperberries, gherkins, balsamic onions, toasted seeds & dried fruit

CURED MEATS & WELSH CHEESE GRAZING BOARD- £23.5

marinated gordal & kalamata olives, sourdough bread & salted butter, caperberries, gherkins, balsamic onions, toasted seeds & dried fruit

MAINS

EGGS BENEDICT

lightly poached free range eggs, toasted muffins, grilled back bacon, hollandaise sauce
(swap for spinach, avocado, smoked salmon)

GRAZE BREKKIE

grilled back bacon, Cumberland sausages, hash brown, tomato, field mushroom, baked beans

GRAZE VEGAN BREKKIE (v)

tempeh, baked avocado, hash brown, tomato, field mushroom, baked beans

PANCAKE STACK

grilled back bacon, maple syrup or poached egg

WELSH RAREBIT ON PROPER TOAST

grilled back bacon, lightly poached free range egg

TEMPEH & CHICKPEA SHAKSHUKA (v)

roasted cherry vine tomatoes, smoked paprika & chilli sauce, grilled flatbread

DOUBLE WELSH AGED BEEF & BRISKET BURGER

brioche style bun, gherkin, beef tomato, shredded baby gem, tomato & chilli jam

add £1.50 each: Welsh rarebit or grilled back bacon

PLANT BASED BURGER (v)

vegan cheddar, brioche style bun, truffle mayo, gherkin, beef tomato, shredded baby gem

