



Galentine's Bottomless Brunch

Enjoy 90 minutes of unlimited Prosecco whilst enjoying one delicious dish to enjoy from our menu.



MAINS

WILD MUSHROOMS (VE)

Toasted sourdough topped with garlic wild mushrooms, creamy avocado, fresh leaves, and a drizzle of balsamic glaze.

CROQUE MONSIEUR

A classic French toasted sandwich with ham and melted cheese, topped with a rich cheese sauce. Served with a fresh side salad, house slaw, and skinny fries.

PANCAKE STACK (V)

Fluffy American pancakes served with fresh berries, a drizzle of maple syrup, rich chocolate sauce, and a dollop of whipped cream.

STEAKHOUSE BEEF BURGER

A juicy beef burger in a soft brioche bun, topped with smoky bacon, melted Emmental cheese, tangy gherkins, crispy onions, and drizzled with steakhouse sauce. Served with a side of crispy skinny fries for the perfect bite.

FULL ENGLISH BREAKFAST

(GF AVAILABLE)

Featuring Cumberland sausage, crispy back bacon, pan-roasted mushrooms, grilled tomato, baked beans, golden hash brown, fried egg, and sourdough toast.

PLANT BASED ENGLISH BREAKFAST

(GF AVAILABLE)

Featuring a Meatless Farm sausage, pan-roasted mushrooms, grilled tomato, baked beans, crispy hash brown, a perfectly fried egg, and sourdough toast.

SPICY BEAN BURGER (VE)

A flavour-packed spicy bean burger in a soft brioche bun, topped with red onion, melted vegan cheddar, peppery rocket, and salted tomato. Served with a side of crispy skinny fries for the perfect plant-based bite.

DESSERTS

Served buffet-style—because more choice means more indulgence!

Enjoy a tempting selection of sweet treats, with something to satisfy every craving. Our dessert buffet offers a variety of delicious options, ensuring your event ends on a truly indulgent note.

FOOD ALLERGENS & INTOLERANCES

Before you order your food and drinks please speak to our team if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.

