
GOTT'S
BOTTOMLESS
BRUNCH

Enjoy three small plates per person, paired with free-flowing drinks for 90 minutes from the selection below.

Drinks

PROSECCO

BEER
Selection of draught & bottled available

HUGO SPRITZ
Gin, Prosecco, Elderflower liquer, mint, soda

Small Plates

CIABATTA & OLIVES (V) (VE) (DF) (GFA)
Oil, balsamic

BANG BANG CAULIFLOWER (V) (VE) (DF) (GFA)
Deep-fried cauliflower, sichuan spice, spring onion, chilli, sesame dressing

HAM HOCK CROQUETTES
Slow-braised ham hock, Wensleydale, diced pineapple salsa

MUSHROOM & ONION SKEWER (V) (VE) (DF)(GFA)
Oyster mushrooms, spring onions, teriyaki lacquer

DEEP FRIED TORTELLINI (V)
Hollandaise sauce, parmesan

WHIPPED LABNEH (V) (GFA)
Celery, green chilli, coriander, warm flatbread

GRILLED HALLOUMI (V) (GF)
Fermented chilli honey dressing

CRISPY CHILLI SQUID (DF) (P)
Salt & pepper squid, black garlic ketchup, chilli flakes, crushed green pepper

SEEKH LAMB FLATBREAD
Lightly-marinated Seekh lamb kofta, crisp salad, spiced yoghurt dressing

CRISPY PORK BELLY(DF) (GF)
Glazed with soy, anise, whiskey, honey, spring onions

POTTED SHRIMP & SALMON (P) (GFA)
Butter poached chives, mace, ciabatta

CHARCUTERIE BOARD (GFA)
Cured meats, ham, cheeses, ciabatta, olives

(V) VEGETARIAN (VE) VEGAN (DF) DAIRY FREE (GF) GLUTEN FREE (P) PESCATARIAN (GFA) GLUTEN FREE AVAILABLE (DFA) DAIRYFREE AVAILABLE

FOOD PRICES INCLUDE VAT AT 20%. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

FOOD ALLERGIES AND INTOLERANCES: WE WELCOME ENQUIRIES FROM GUESTS WHO WISH TO KNOW WHETHER DISHES CONTAIN PARTICULAR INGREDIENTS. PLEASE INFORM A STAFF MEMBER OF ALLERGIES OR DIETARY REQUIREMENTS.