RESTAURANT

EST. **R B G** 2002

BAR & GRILL

BOTTOMLESS BRUNCH

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45.00pp

Choose one dish from the following brunch or classic options;

BRUNCH

Avocado Tartine (V) (VG)
Crumbled feta, toasted seeds & micro shoots, served
with toasted sourdough. *Can be made vegan*

Eggs Benedict
Poached Burford Brown eggs, roast ham & hollandaise
sauce, served on hash browns

Eggs Royale
Poached Burford Brown eggs, Argyll smoked salmon
& hollandaise sauce, served on hash browns

Steak & Fried Egg
225G sirloin steak, fried duck egg, hash brown & HP sauce
(5.00 supplement)

French Toast
Smoked bacon & maple syrup or,
Mixed berries, Greek yoghurt & maple syrup (V)

CLASSICS

Fish & Chips
Mushy peas & tartare sauce

Skewered Chicken Shawarma
Cauliflower tabbouleh, sweet tahini dressing
& pomegranate seeds

The Ultimate Angus Beef Burger
200g Angus beef patty, braised ox cheek, raclette cheese, hash
brown, crispy onions, brioche bun, spicy burger sauce & fries

Halloumi Burger (V)
Grilled onions, pickles, tomato, butter lettuce, spicy burger
sauce, brioche bun & fries

Chargrilled Chicken Caesar
Gem lettuce, Parmesan, pancetta & sourdough croutons

(V) Vegetarian   (VG) Vegan

Bottomless drinks available for 90 mins. Choose from the below options;

BOTTOMLESS DRINKS

Prosecco
Caneva Extra Dry

Rosé
Pinot Grigio Blush Punti Neri

Bottled Beer
Peroni Nastro Azzurro

Aperol Spritz
Prosecco with Aperol & soda

PREMIUM DRINKS PACKAGE

Additional £15 per person

Champagne
Castelnau Réserve Brut

Provence Rosé
Château d'Esclans Whispering Angel

Classic Espresso Martini
Finlandia vodka with Fair organic coffee liqueur
& fresh espresso

Porn Star Martini
Absolut vanilla vodka & passion fruit with
pineapple, lemon & a shot of Prosecco

Allergens & Calories
Scan this code.

Estate AW23