

# BOTTOMLESS BRUNCH

MAIN COURSE AND 90 MINUTES OF BOTTOMLESS DRINKS FOR £35

EVERY SATURDAY 12PM-5:30PM

## MAINS

### CHARGRILLED THAI

#### CHICKEN SKEWER (GF)

with pak choi, baby corn, red onion,  
sticky coconut rice and yellow curry sauce

### HADDOCK FILLET

#### IN BEER BATTER (GF)

with pea purée and thick-cut chips

### CRISPY SHREDDED BEEF SALAD

with sticky soy & ginger sauce, Asian slaw,  
edamame, mixed pickles, baby gem, rocket  
and miso sesame dressing

### CHARGRILLED BLACK ANGUS

#### RUMP STEAK (GF)

fired & glazed in beef juices with chermoula dressed  
salad and garlic & rosemary skin on fries

**choose pink or cooked through**

### PAN ROASTED

#### SEA BASS FILLETS (GF)

with saffron & olive oil mash, wilted spinach,  
tenderstem broccoli and crayfish & chilli butter

### TIKKA ROASTED CAULIFLOWER (VG,GF)

with coconut & red lentil dahl, pickled cucumber,  
carrot bhaji and raita

#### PLEASE NOTE.

ONLY ONE DRINK AT A TIME PER PERSON.  
THE WHOLE TABLE MUST ORDER FROM THIS MENU.  
WE ENCOURAGE RESPONSIBLE DRINKING.

## BURGERS

### CLASSIC BURGER

brisket patty with melting Cheddar, tomato, burger sauce,  
baby gem and served in a seeded brioche bun with either  
thick-cut chips or seasoned fries

- + Chargrilled smoked back bacon 2
- + Fried hens' egg 1.5
- + Black & blue topper 3

### COQ AU MANGO

buttermilk fried chicken burger, mango & habenero sauce,  
turbo charger mayo, kimchi, cave aged Cheddar, fresh  
jalapeño, beef tomato and served in a seeded brioche  
bun with either thick-cut chips or seasoned fries

## BOTTOMLESS DRINKS

### DRAUGHT BEERS

Cruzcampo  
Guinness

### COCKTAILS

Aperol Soda  
Classi Mojito  
Woo Woo

### FIZZ

Prosecco  
Mimosa

### NON-ALCOHOLIC

Tropical Twist  
Elderflower & Apple Fizz  
Berry Bubbles



**PAROGON GROUP IS A CERTIFIED B CORP BUSINESS**  
An optional 7.5% service charge will be added to your bill.  
This is split equally between all team members.  
If you would like it removing please speak to your server.

#### FOOD ALLERGY NOTICE

If you have a food allergy or special dietary requirements,  
please inform a member of the hospitality team. Thank you.

IT'S ALL ABOUT

**BOT**

**TOM**

**LESS**

BRUNCH

