

Bottomless Brunch

£ 35 PER PERSON



Prosecco

- By The Glass

Draught Pint

- Carlsberg
- San Miguel
- Rattler

Tarquins Gin

- Original
- Rhubarb & Raspberry
- Blackberry
- Passion Fruit & Peach
- Strawberry & Lime

Spirits

- Eristoff Vodka
- Bacardi Spiced rum
- Bacardi Blanca
- Malibu
- Bombay Sapphire
- Gordons Pink Gin
- Disaronno
- Archers Peach Schnapps
- Southern Comfort
- Jack Daniels

Wine

Red

- Arapala Sky Shiraz
- Urmeneta Merlot
- Cormoran Tempranillo Rioja

White

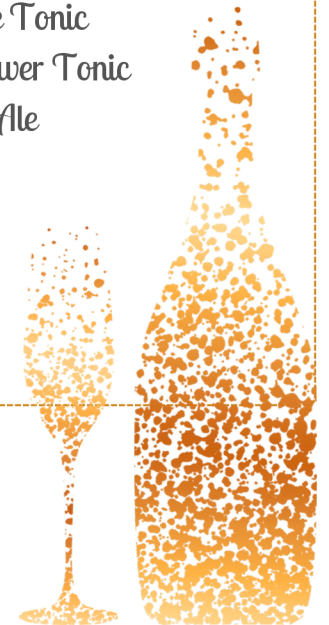
- Alta Baliza Chardonnay
- Soprano Pinot Grigio
- Gravel & Loam Sauvignon Blanc

Rosé

- Jack Rabbit White Zinfandel
- Maison Badet Clément Rosé

Soft Drinks/Mixers

- Coke
- Coke Zero
- Lemonade
- Fever tree
 - Original Tonic
 - Mediterranean Tonic
 - Slimline Tonic
 - Elderflower Tonic
 - Ginger Ale



T&C'S

1. You will have a 90 minute slot for your booking
2. You will be required to drink responsibly and we reserve the right to refuse to serve you without notice
3. Alcohol is only to be served to those over 18 years of age, we may ask you for identification
4. You may only order one drink at a time, drinks will be replaced once they have been finished
5. No substitutions for food or drink unless otherwise agreed
6. Vegan options available, please make us aware of any dietary requirements or allergies when booking
7. Measures: Prosecco 125ml, Wine 175ml, Spirits 25ml, Draught Pint or Half Pint

FOOD

choice of brunch main or any 2 small plates

Additional Small Plates £5.00

Brunch Mains

Cornish Brunch (Veggie Option Available)

Locally sourced sausage, smoked back bacon, egg, hash brown, black pudding, hogs pudding, beans, flat mushroom, roasted tomato, toast

Smashed Avo Toast (Ve)

Toasted sourdough topped with smashed avocado, watercress, olive oil & chilli flakes
(Add 2 Poached Eggs V)

Buttermilk Pancake Stack

Three Zafs recipe buttermilk pancakes with a choice of:
smoked streaky bacon & maple syrup, dusted with icing sugar OR sliced banana & belgian chocolate sauce (V)

Brunch Wrap

Smoked Back Bacon, locally sourced sausage, melted cheddar, hash brown & scrambled eggs, served with two hash browns

Buttermilk Chicken Wrap

Buttermilk fried chicken, smoked streaky bacon, shredded lettuce, sweet chilli jam, sliced cheddar, roasted garlic mayo, tomato slices, cucumber - with skin-on-fries

Pulled Pork Wrap

Slow cooked BBQ pulled pork, shredded lettuce, caramelised onions & cheddar cheese - with skin-on-fries

Small Plates

Antipasti Plate (Ve)

Toasted Sourdough, Cornish Market Olives & Roasted Garlic Houmous, Roquito Pepper Pearls, Sundried Tomatoes, Olive Oil & Balsamic

Hot Honey Chicken Strips

4 Buttermilk Fried Chicken Strips, Drizzled With Hot Honey & Served With Roasted Garlic Mayo

Tomato Bruschetta (Ve)

Slices Of Toasted Sourdough, Fresh Tomato, Roasted Garlic & Fresh Basil, Topped With Olive Tapenade

Loaded Fries

Skin-On-Fries With Melted Cheddar, Soured Cream, Chopped Parsley & A Choice Of Topping:

Just Cheese (V)

Slow Cooked BBQ Pulled Pork

Buttermilk Fried Chicken

Fried Halloumi (V)

Chinese Style Salt & Pepper With Sriracha Mayo (V) 

Beer Battered Cod Goujons

3 IPA Battered Cod Goujons, Served With Lemon & Dill Mayo

Loaded Quesadillas

Grilled Mini Flour Tortillas Filled With Cheddar & Mozzarella & A choice Of Filling, Served With Soured Cream & Smashed Avocado & Red Jalapenos:

Just Cheese (V)

Cajun Chicken

Slow Cooked BBQ Pulled Pork

Zafs Bean Chilli (V)

Fried Halloumi Fingers (V)

4 Fried Halloumi Fingers, Pomegranate, Mint Yoghurt, & Sweet Chilli Jam

Greek Salad (V)

A Chopped Salad Of Cucumber, Roquito Pepper Pearls, Red Onion, Olives, Tomato, Mint, Chopped Parsley, Feta, Olive Oil & Oregano Dressing

Salt & Pepper Squid

8 Fried Salt & Pepper Squid Pieces Served With Roasted Garlic Mayo & Lime

Chorizo & Cured

Grilled Chorizo Coins Cooked With Red Wine, A Selection Of Cured Meats, Served With Toasted Sourdough

Loaded Nachos

Flour Nachos Topped With Melted Cheddar, Soured Cream & Smashed Avocado & Red Jalapenos

Just Cheese (V)

Buttermilk Fried Chicken

Slow Cooked BBQ Pulled Pork

Zafs Bean Chilli (V)

Pulled Pork Melting Pot

Slow Cooked BBQ Pulled Pork With Caramelised Onions, Melted Cheddar & Mozzarella, Served With Toasted Sourdough

Loaded Sliders

3 Mini Brioche Buns Toasted & Filled With Melted Cheddar & Mozzarella, Cheese Sauce, With A Choice Of Any 3 Fillings:

Slow Cooked BBQ Pulled Pork

Zafs Bean Chilli (V)

Buttermilk Fried Chicken