

Bottomless Brunch



£30 PER PERSON

Bottomless Drinks

prosecco by the glass house wine by the glass soft drinks selected draught beer & cider selection of tarquins gin selection of non alcoholic drinks mixers: coca-cola, coke zero, lemonade, sever tree tonics, fruit juices

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









choice of brunch main or any 2 small plates

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 **b**rown & 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

Sourdough, Olives & Houmous (Ve)

Toasted Sourdough, Cornish Market Olives & Roasted Garlic Houmous Topped With Roquito Pepper Pearls & Olive Oil

Hot Honey Chicken Strips



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

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

Toaded Quesadillas

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

Just Cheese (V)

Cajun Chicken

Slow Cooked BBO Pulled Pork

Grilled Chorizo

Roquito Pepper Pearls & Caramelised Onions (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

Glazed Chorizo

Grilled Chorizo Coins Cooked With Red Wine & Roasted Garlic. Served With Toasted Sourdough

Loaded Nachos

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

Just Cheese (V)

Buttermilk Fried Chicken

Slow Cooked BBO Pulled Pork

Grilled Chorizo

Roquito Pepper Pearls & Caramelised Onions (V)

Pulled Pork Melting Pot

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

EXTRAS

Bowl Of Skin-On-Fries £3.25

Additional Small Plates £5.00



