

Bubbles & Brunch

Bottomless Brunch bookings are limited to 2 hours, commencing from the time of ordering your first drink. You should choose one dish from our Brunch Menu and a drink from the list below (everyone must have the same each round or a prosecco as alternative) Your drink will be replaced once everyone has finished. Prices are per person and food and drink cannot be shared. Alcohol served to over 18s only. Proof of ID may be required. Management reserve the right to amend or cancel this offer at anytime without notice. Please inform your server of any allergens.

PROSECCO

125ml glass of prosecco

LIMONCELLO SPRITZ

Limoncello, soda, prosecco

ESPRESSO MARTINI

Espresso, Vodka, Coffee Liqueur, Vanilla

CHERRY CUBA LIBRE

Spiced rum, lime, cherry, pepsi max

MARGARITA

Tequila, Triple Sec, Lime, Sugar, Salt

PINA RUDYARDA

Malibu, Pineapple, Lime, Triple sec, Soda

RASPBERRY FIZZ

Gin, Raspberry, Lemonade, Lime

BELLINI

Prosecco mixed with a choice of either raspberry, watermelon or mango

PASSIONFRUIT MARTINI

Vodka, Vanilla, passoa, passionfruit, orange juice

STRAWBERRY SCREWDRIVER

Vodka, Triple Sec, Strawberry, Orange



ALLERGEN ADVICE: DUE TO THE WAY OUR DRINKS ARE PREPARED IT IS NOT POSSIBLE TO GUARANTEE THE ABSENCE OF ALLERGENS & WE DO NOT MAKE A "FREE FROM" CLAIM & DO NOT INCLUDE "MAY CONTAIN" INFORMATION. OUR MENU DESCRIPTIONS DO NOT INCLUDE ALL INGREDIENTS. PRODUCTS SHOWN ARE SUBJECT TO AVAILABILITY. PRICES INCLUDE VAT AT THE CURRENT RATE. ALCOHOL MAY ONLY BE SERVED TO OR PURCHASED BY PERSONS AGED 18 YEARS OR OVER & PHOTOGRAPHIC IDENTIFICATION MAY BE REQUIRED. VISIT WWW.DRINKAWARE.CO.UK FOR THE FACTS.



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EGGS RUDYARD

Poached eggs, granary toast, smashed lemon & black pepper
avocado, smoked chilli & garlic oil

CHORIZO HASH

Chorizo & Potato hash, plum tomato & balsamic glaze, crispy fried
egg.

CHEDDLETON EGGS

Toasted English muffin, poached eggs, crispy bacon, buttered
spinach & Cheddleton cheese sauce

CRISPY BEEF SALAD

Asian Glaze, warm salad of Asian
Vegetables, sticky rice & prawn cracker
dust

HALLOUMI SALAD

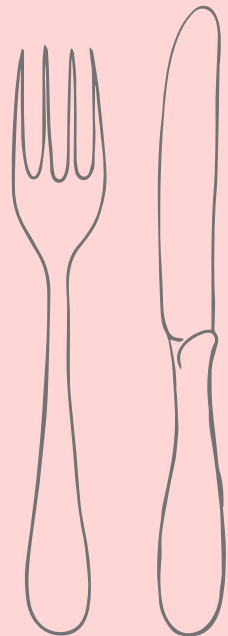
Halloumi, Beetroot, Orange segments &
Rainbow carrots, seasonal leaf, roasted
hazlenuts with a sherry vinegar dressing

CURRIED TUNA MELT

With charred sweet corn

STAFFORDSHIRE CHEESE & BLACK TRUFFLE RAREBIT

Braised leeks, sage & bacon, real ale
chutney



All of our food is prepared in a kitchen where nuts, gluten &
other known allergens may be present.

Please keep in mind that we take caution to prevent cross
contamination, however any product may contain traces as
all menu items are produced in the same kitchen.

Our dish descriptions do not include all of the ingredients
used to make the dish. Therefore if you have a food allergy
please speak to your server before placing your order. Full
allergen information is available and we can advise of all
ingredients used. Feel free to ask any questions or for
additional information

All food is freshly prepared therefore wait times may occur
during busy periods.