



## **Bottomless Prosecco or Wine**

**Brunch £24.95 for 3 courses**

### **Starters**

#### **Pressed Wild Boar and Chicken Terrine**

With grape & onion marmalade, baby leaf salad and toasted brioche

#### **Pan Fried King Scallops (£3.95 supplement)**

Served with cauliflower puree, roasted beetroot, mixed herbs and hint of truffle oil

#### **Beetroot Tart (V)**

With Brie cheese, rocket salad and Aged balsamic

### **Mains**

#### **Grilled Angus Sirloin Steak (£4.95 supplement)**

With Lyonnaise potato, fine beans and Madera jus

#### **Cod Fillet**

Wrapped in Parma ham with creamy leek & pea puree, potato crisp and butter chive sauce

#### **Aubergine & Courgette Lasagne (V)**

With tomato basil sauce topped with Grated Parmesan and pesto

### **Desserts**

#### **White Chocolate and Cranberry Cheese Cake**

With mixed winter berries and raspberry puree

#### **Date Pudding**

With butterscotch sauce

#### **Baileys Crème Brûlée**

With winter mixed berries

**12.5% service charge will be added to your final bill**

## **Terms and condition for Unlimited Prosecco**

- ❖ **Maximum 1.5 hours per table**
- ❖ **Responsible Drinking must apply - management reserve the right to refuse service to anyone we believe is inebriated**
- ❖ **Price is per person and drinks cannot be shared**
- ❖ **Glasses will only be replenished when they are empty**

*T & C's are subject to change*