

# ZAFIROS

## BOTTOMLESS

# Brunch

## DRINKS

### Prosecco

- By The Glass

### Soft Drinks & Mixers

- Coca-Cola
- Coke Zero
- Lemonade
- Fever tree tonics

### Draught Pint

- Carlsberg
- San Miguel
- Rattler

### Spirits

- Smirnoff Vodka
- Captain Morgans Spiced Rum
- Bacardi Blanca
- Malibu
- Bombay Sapphire
- Gordons Pink Gin
- Disaronno
- Archers Peach Schnapps
- Southern Comfort
- Jack Daniels

### Tarquins Gin

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

### Wine

#### Red

- Merlot
- Malbec

#### White

- Pinot Grigio
- Sauvignon Blanc

#### Rosé

- White Zinfandel (Sweet)
- Taroma (Dry)

£35 PER PERSON

+£5 UPGRADE TO  
BOTTOMLESS COCKTAILS



# FOOD

choice of main or any 2 small plates

## Mains

### Cornish Brunch

(Veggie Option Available)

Locally sourced sausage, smoked back bacon, egg, hash brown, black pudding, hogs pudding, beans, portobello 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 Berry Compote & Greek Yoghurt

### Buttermilk Chicken & Bacon Wrap

Buttermilk Fried Chicken, Smoked Streaky Bacon, Swiss Cheese, Roasted Garlic Mayo, Cos Lettuce, Tomato Slices & Cucumber & Sweet Chilli Jam, Served With Skin On Fries

### Slow Cooked Pulled Pork Wrap

Slow Cooked BBQ Pulled Pork, Melted Cheddar & Mozzarella, Pickled Slaw & Cos Lettuce, Served With Skin On Fries

### Smoked Salmon Bagel

Toasted Bagel With Smoked Salmon Slices, Cream Cheese, Cucumber & Micro Leaves, With Skin-On-Fries

### Brunch Banger Wrap

Smoked Back Bacon, Locally Sourced Sausage, Melted Cheddar Hash Brown & Scrambled Eggs, Served With 2 Hash Browns

### Buddha Wrap (Ve)

Smashed Avo, Roasted Garlic Houmous, Mixed Leaves, Cos Lettuce, Roquito Pepper Pearls, Cucumber, Sliced Tomato, Chopped Herbs, Red Onion, Citrus Marinated Olives

## Small Plates

### Antipasti Plate (Ve)

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

### Glazed Chicken Strips

4 Buttermilk Fried Chicken Strips, Glazed With A Choice Of:

*Cajun Dusted Hot Honey, Served With Roasted Garlic Mayo*  
*Korean BBQ, Served With Gochujang Mayo*

### Tomato Bruschetta (Ve)

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

### Pulled Pork Melting Pot

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

### Mini Caesar Salad

Cos Lettuce, Cucumber, Sundried Tomatoes, Caesar Dressing, Sourdough Croutons & Parmesan Shavings

### Loaded Quesadillas

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

*Just Cheese (V)*  
*Cajun Dusted Hot Honey Chicken*  
*Slow Cooked BBQ Pulled Pork*  
*Fajita Veg (V)*

### Loaded Nachos

Warm Corn Tortillas Topped With Nacho Cheese Sauce, Melted Cheddar, Soured Cream, Smashed Avocado & Fresh Tomato Salsa & Pickled Red Chillies

*Just Cheese (V)*

*Cajun Dusted Hot Honey Chicken*

*Slow Cooked BBQ Pulled Pork*

*Fajita Veg (V)*

### Popcorn Halloumi (V)

Fried Halloumi Pieces, 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

### Beer Battered Cod Goujons

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

### Loaded Fries

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

*Slow Cooked BBQ Pulled Pork*

*Buttermilk Fried Chicken*

*Fried Halloumi (V)*

*Fajita Veg (V)*

### Salt & Pepper Squid

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

## T & C 'S

1 You will have a 90 minute slot for your booking. 2 You will be required to drink responsibly, 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 Please make us aware of any dietary requirements or allergies when booking and please read our allergen policy 7 Measures: Prosecco 125ml, Wine 175ml, Spirits 25ml, Draught Pint or Half Pint