

ZAFIROS

BOTTOMLESS

Brunch DRINKS

Fizz

- Prosecco
- Pink Fizz

Soft Drinks & Mixers

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

Draught Pint

- Estrella
- Victoria Malaga
- 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
- Shiraz

White

- Pinot Grigio
- Sauvignon Blanc

Rosé

- White Zinfandel (Sweet)
- Dry Rosé



**£ 35 PER PERSON
FOR 90 MINUTES**

**+£5 UPGRADE TO
BOTTOMLESS COCKTAILS**

FOOD

choice of main or any 2 small plates

Mains

Full Cornish

St Pirans Sausage, Smoked Back Bacon, Black Pudding, Hogs Pudding, Hash Brown, Baked Beans, Mushroom, Roasted Tomato, Toast & Butter
Fried, Poached Or Scrambled Egg

Nordic Brunch

Smoked Salmon, Creamy Scrambled Eggs & Cornish Butter On A Toasted New York Style Bagel, Finished With Rocket & Herbs

Smashed Avo Toast (Ve)

Smashed Avocado On Toasted Sourdough With Fresh Tomato Salsa & Chilli Oil
Add 2 Poached Eggs (V)

Breakfast Bagel

Smoked Back Bacon, Locally Sourced Sausage, Smashed Hash Browns, Melted Cheese & A Fried Egg In A Toasted New York Style Bagel

Zafs Pancake Stack

Three Zafs Recipe Buttermilk Pancakes with a choice of topping:
*Smoked Streaky Bacon & Canadian Maple Syrup
Berry Compote & Greek Yoghurt (V)*

Buddha Bowl (Ve)

Quinoa, Smashed Avocado, Roasted Mediterranean Vegetables, Roasted Garlic Houmous, Mixed Leaves, Crispy Chickpeas, Citrus Marinated Olives & Chopped Herbs

Mediterranean Crunch Bagel (Ve)

Roasted Garlic Houmous, Flame Roasted Mediterranean Vegetables, Cucumber & Crispy Spiced Chickpeas

Small Plates

Antipasti Plate (Ve)

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

Glazed Chicken Strips

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

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

Tomato Bruschetta (Ve)

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

Sticky Pork Melting Pot

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

Mini Caesar Salad

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

Whipped Feta

Whipped Feta Drizzled With Hot Honey & Chilli Oil, With Toasted Sourdough

Loaded Nachos

Warm Corn Tortillas Topped With Melted Cheddar, Soured Cream, Smashed Avocado, Blackened Corn Salsa, Pico-De-Gallo & Pickled Red Chillies

Just Cheese (V)

Cajun Dusted Hot Honey Chicken

Slow Cooked BBQ Pulled Pork

Crispy Halloumi Bites (V)

Crispy Fried Halloumi With Mint Yoghurt, Hot Honey & Chilli Jam

Greek Salad (V)

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

Fully 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)

New York Style Pastrami

Cajun Popcorn Squid

Crispy Cajun Dusted Squid 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