

Festive Bottomless Brunch.

Brunch Cocktails

- Passionfruit Martini
- Espresso Martini

Specials

- Prosecco
- Mulled Wine

Spirits

- Vodka
- Spiced Rum
- Gin
- Pink Gin
- Bacardi Blanca
- Malibu
- Disaronno
- Archers Peach Schnapps
- Southern Comfort
- Jack Daniels

Wine

Red

- Merlot
- Shiraz

White

- Pinot Grigio
- Sauvignon Blanc

Rose

- White Zinfandel (Sweet)
- Dry Rose

Draught Pint

- Estrella
- Victoria Malaga
- Rattler

Tarquins Gin

- Original
- Rhubarb & Raspberry
- Blackberry
- Passionfruit & Peach
- Strawberry & Lime

Soft Drinks & Mixers

- Pepsi
- Pepsi Max
- R Whites Lemonade
- Fever tree tonics

£35

PER PERSON
FOR 90 MINUTES

Mains

Christmas Dinner Bun

A toasted brioche bun filled with sliced roasted turkey, zafs gravy, sausage & sage stuffing served with two pigs in blankets & skin on fries

'Beef Wellington' Burger

A croissant bun, zafs beef burger patty, mushroom duxelles, dijonaise, watercress, proscuitto & crispy fried onions, served with skin on fries

Cornish Brunch

Locally sourced sausage, smoked back bacon, egg, hash brown, black pudding, hogs pudding, beans, portobello mushroom, roasted tomato, toast

Smashed Avo Toast (Ve)

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

Korean Fried Chicken Burger

Crispy Buttermilk Fried Chicken Tossed In Sticky Korean BBQ Sauce With Pickled Chillies, Cos Lettuce & Gochujang Mayo, Served In A Toasted Brioche Bun With Skin-On-Fries

Buddha Bowl (Ve)

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

Small Plates

CHOICE OF MAIN OR ANY 2 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

Pulled Pork Melting Pot

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

Mini Caesar Salad

Cos Lettuce, Cucumber, Caesar Dressing, Sourdough Croutons & Parmesan

Whipped Feta

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

Pigs in Blankets

6 locally sourced chipolatas wrapped in smoked streaky bacon, served with zafs gravy.

Loaded Nachos

Warm Corn Tortillas Topped With Melted Cheddar & Mozzarella, Soured Cream, Smashed Avocado, Blackened Corn Salsa, Pico-De-Gallo & Pickled Red Chillies
Just Cheese (V)
Cajun Dusted Hot Honey, Served With Roasted Garlic Mayo
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

Festive Loaded Fries

Skin-On-Fries With Melted Cheddar & Mozzarella, Chopped Parsley & A Choice Of Topping:
Pigs In Blankets, Brie & Zafs Gravy
Fried Halloumi Pieces & Cranberry Sauce (V)

Cajun Popcorn Squid

Crispy Cajun Dusted Squid Served With Roasted Garlic Mayo & Lime.

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