### **Bottomless Brunc** 11am til 5pm | 29.95 pp

Choose your food options compliment the bottomless package Add sides, extras or upgrade to a large plate for a supplementary amount detailed in each section on the menu

- 90 Mins of unlimited Prosecco Included
- Upgrade with 5.00 PP

For 90 mins unlimited prosecco | Lager Beer | Cocktails - Pink Gin Fizz, Mango Mojito, Fruit cocktail Mocktails - Raspberry sherbet, Virgin colada, Fruit Punch | Wine - White or Rose

+6.95

+7.95

### Starters CHOOSE ONE

### **Bang Bang Sticky ChickenWings**

Fried chicken wings tossed in a chilli garlic soy sauce toasted sesame seeds and fried onions

### **Tempura Prawns**

7.95 Five crispy tempura prawns with sriracha mayonnaise

## **Halloumi Spring Rolls**

Crispy halloumi spring roll and purple labneh

### **Small Plates**

CHOOSE ONE FROM BELOW Included in bottomless price or upgrade to large plate

## **Sweet Belgium Waffles**

Soft buttered waffles, Nutella, maple syrup, berry compôte, banana, Biscoff crumb and cream

#### Californian Eggs (GFA)

Poached hen eggs with smashed avocado on toasted sourdough, orange hollandaise, pomegranate and roasted piquillo peppers

### **Grilled Halloumi on Toast (GFA)**

With smashed avocado on toasted sourdough, pomegranate and roasted piquillo peppers

#### Mumbai Scrambled Eggs (GFA)

Onion tomato masala, hen eggs, chickpeas and spinach scrambled and topped with mature cheddar on sourdough

### Organic Tofu on smashed Avocado Toast (GFA)(VG)

On sourdough, dill, vegan cheese & tomato chutney. \*GF bread option available

### Chicken keema & Cheese Naan (GFA)

Lightly spiced flavoursome minced chicken spread on toasted naan bread with mature cheddar cheese, topped with a fried egg, pickled onion, pomegranate and fried onions

# Optional 10% service charge added to the bill.

\*All prices are per person - management reserves the rights to all pricing and offers. All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is 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 management before placing an order. Full allergen information is available. Management can advise of all ingredients used.

ITEMS MARKED WITH \*GFA HAVE ITEMS THAT INCLUDE GLUTEN THESE CAN BE REMOVED TO MAKE THE DISH GLUTEN FREE.



+7.95

Chips, topped with lightly spiced chicken mince, cheddar cheese melted under the grill, fried onions, pomegranated and coriander

#### Calamari

+7.95

Crispy fried calamari, kimchi, sesame seeds and sriracha mayonnaise

## Large Plates + 3.95 UPGRADE TO ONE LARGE PLATE

### BBQ Beef Brisket & Egg on Toast

Slow-cooked beef brisket glazed with BBQ sauce on toasted sourdough with hummus spread, fried egg, red onion and rocket salad

### Fried Harissa Chicken & Waffle

Crispy fried harissa chicken served on a warm belgian waffle , coleslaw , fried egg , srirracha mayonnaise and maple syrup

### Fléur Spiced Rice Bowl (GFA)

Mango chicken tikka, on a salad of warm tumeric rice, tender broccoli, sweet potato, red slaw, chickpeas, fried onions, kimchi, sriracha mayonnaise

### King Prawn Udon Noodles with Fried Egg

Udon noodles, king prawns cooked in soy garlic sweet pepper sauce topped with fried egg, sesame seeds, kimchi and fried onions

### Fléur Eggs Royale & Caviar (GFA)

Poached eggs with baby spinach, smoked salmon on a toasted crumpet topped with orange hollandaise, chilli and smoked herring caviar

## Fléur's Roast Brunch +4.95

Our kind of all day roast brunch consists of roast BBQ brisket, hash browns, baked beans, fried egg, tomato and mushroom served in a giant Yorkshire pudding

## Sides add a side to your Brunch

Just Chips	+ 3.95	Crushed Hash Brown	+ 4.50
Rocket, Baby Spinach	+ 3.50	With kimchi, sriracha mayonnaise, and fried onions	sesame seeds

& Red onion

Dessert CHOOSE ONE

## Cheesecake + 6.95

Cream and toffee sauce. Please ask for flavour of the month

### Saffron Milk Cake + 5.95

Victoria sponge cake semi-soaked in thick saffron milk topped with whipped cream and chocolate flakes

## Warm Brioche Butter Pudding+ 5.50

Cinnamon, Custard sauce

# Extras order with a brunch meal only

2 slice Mango Chicken	2.95	2 Slice of Sourdough	2.95
2 Slice of Smoked Salmon	4.95	2 Slice of Tandoori Mango Halloumi	3.95
Scoop of Vanilla Ice Cream	1.95	Baked Beans	1.50