

THE
PRACTITIONER

Bottomless

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Brunch

Menu

45.00 per person



Main

Smashed Avocado Toast **VE**

Smashed avocado, toasted sesame, red chilli & black onion seeds, Asian sweet chilli drizzle, toasted sourdough

+ *St. Ewe Poached Free-Range Egg* **V** 1.75

St. Ewe Scrambled Eggs on Sourdough Toast **V**

+ *Maple-Glazed Smoked Streaky Bacon* 2.00

+ *Halloumi* **V** 4.00

+ *Severn & Wye Smoked Salmon* 5.00

+ *Truffled Oyster Mushrooms* **VE** 4.00

Add Ons

Fried Chicken & Waffles

Sweet waffle, lightly spiced buttermilk chicken thigh, maple syrup, smoked streaky bacon

Crispy Buttermilk

Chicken Burger **GFA**

Buttermilk marinated chicken thigh, brioche bun, Emmental cheese, smoky BBQ sauce, rainbow 'slaw, shredded gem lettuce, dill pickle, pink onion pickles, Maldon sea-salted fries

Plant-Based Burger **VE GFA**

Seeded Eden bun, shredded gem lettuce, dill pickle, pink onion pickles, rainbow 'slaw, Maldon sea-salted fries

6oz British Beef Burger

Brioche bun, Emmental cheese, smoky jam, shredded gem lettuce, dill pickle, pink onion pickles, Maldon sea-salted fries

+ *Maple-Glazed Smoked Streaky Bacon* 1.75

Brunch Sides

Koffmann's Tater Tots **VE** +4.50

Koffmann's Truffle & Parmesan Tater Tots **V** +5.00

Free-flowing Drinks*

90 minutes free-flowing drinks starts from your group's first drinks order

Prosecco

Mimosa 🍷

Prosecco, orange juice

Rivertown

Frozen Strawberry

Daiquiri 🍷

Soft drinks

Hot drinks

Desserts

+ a dessert for 5.00

Warm Chocolate Brownie **V**

Clotted cream ice cream, Belgian chocolate sauce

Sicilian Lemon Cheesecake

Sponge pieces, whipped cream, freeze-dried raspberries, lemon coulis

Banoffee Roulade **V**

Meringue, frozen banana cream, Dulce de leche toffee sauce, toffee fudge pieces, pouring cream

Chocolate & Cherry Fondant **V**

Cherry compote centre, Belgian chocolate sauce, Arabica coffee ice cream, freeze-dried raspberries

Biscoff Waffle **V**

Dulce de leche toffee sauce, caramelised biscuit ice cream, crushed Lotus Biscoff biscuits

Sticky Toffee Pudding **V**

Clotted cream ice cream, caramelised pecans

Raspberry Frangipane Tart **V**

Clotted cream ice cream, raspberry coulis, freeze-dried raspberries

Luxury Ice Cream **VEA**

All served with chocolate wafer crumb

Choose 3 scoops from:

- **Clotted cream**
- **Arabica coffee**
- **Caramelised biscuit**
- **Berry cherry**

Trio of Puds **V**

Mini sticky toffee pudding, mini Biscoff waffle, warm chocolate brownie chunks, clotted cream ice cream



SCAN FOR ALLERGEN & NUTRITIONAL INFO

V Suitable for vegetarians **VE** Suitable for vegans

Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Adults need around 2000 kcal a day.

*90 minutes free-flowing drinks starts from your group's first drinks order

Allergen Information

Non-gluten menu is available upon request. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. A full list of allergens in each dish is available for your peace of mind.

All prices include VAT. Service is not included. All tips are retained by the grateful team.