Bottomless Brunch Menu



Free-flowing drinks, 2 courses & good times!

Starter & Main *for* 40.00

+ any dessert for 5.00

Bottomless Brunch

Starter & Main *for* 40.00

Free-flowing Drinks*

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

Prosecco

Mimosa
Prosecco, orange juice

Rivertown

Frozen Daiquiri

Soft drinks

Hot drinks

Starters

Baked Feta V
Honey drizzle, smashed pistachios, baked garlic butter flatbread

Duck Croquettes
Smoky chipotle mayonnaise

Popcorn Oyster Mushrooms VE
Sticky Asian sweet chilli sauce, toasted sesame, red chilli & black onion seeds

Halloumi Chips V
Hot maple drizzle, pomegranate seeds

Crispy BBQ Chicken Thighs
Smoky BBQ sauce, honey drizzle

Mini Old Spot Sausages
Honey & wholegrain mustard glaze

Chickpea Hummus VEA
Marinated carrot ribbons, roasted chickpeas, smoked paprika, olive oil, baked garlic butter flatbread

Mains

Full English
Old Spot sausage, smoked streaky bacon, St. Ewe crispy fried free-range egg, slow-roasted tomato, flat mushroom, Koffmann's tater tots, baked beans, toasted sourdough, butter

Halloumi Breakfast V
Halloumi, poached St. Ewe free-range egg, smashed avocado, Koffmann's tater tots, hollandaise, toasted seven seeds, toasted sourdough, butter

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

Add-Ons

- *+ Maple-Glazed Smoked Streaky Bacon 2.00*
- *+ Halloumi* **V** *4.00*
- *+ Severn & Wye Smoked Salmon 5.00*
- *+ Truffled Oyster Mushrooms* **VE** *4.00*

Eggs Benedict
Smoked streaky bacon, poached St. Ewe free-range eggs, hollandaise, toasted English muffin

Eggs Royale
Severn & Wye smoked salmon, poached St. Ewe free-range eggs, hollandaise, toasted English muffin

Buttermilk Pancakes
5 buttermilk pancakes, maple-glazed smoked streaky bacon, toasted pecans, butter

Smoked Salmon & Avocado Bowl
Severn & Wye smoked salmon, baby spinach, poached St. Ewe egg, slow-roasted tomato, Koffmann's tater tots

Fried Chicken & Waffles
Sweet waffle, lightly spiced buttermilk chicken thigh, maple syrup, smoked streaky bacon

Toasties

Grilled Cheese V
Toasted sourdough bread, Barber's Cheddar cheese, St. Ewe crispy fried free-range egg
+ Chorizo 2.25

Croque Monsieur
Toasted sourdough bread, Emmental cheese, Wiltshire ham, wholegrain mustard mayonnaise, topped with béchamel and Barber's Cheddar cheese
+ St. Ewe crispy fried free-range egg 1.75 **V**

Desserts

+ any 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

Brunch Sides

Koffmann's Tater Tots VE +4.50

Koffmann's Truffle & Parmesan Tater Tots V +5.00

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. Tables of more than 8 guests must pre-order via LiveRes.