

# BRUNCH

## FULL ENGLISH BREAKFAST

1 or 2 of Sausage, Bacon, and eggs. All with beans, black pudding, grilled tomato, hash brown, mushroom and toast.

Small £6.95 / Large £9.95

## VEGETARIAN BREAKFAST (V)

2 vegetarian sausages, 2 eggs, grilled tomato, hash brown, mushroom, beans & toast - £6.95

## BREAKFAST BUTTIES

Choose your bread: White, Wholemeal or a breakfast muffin.

Bacon butty - £2.96  
Sausage butty - £2.95

## EXTRAS

Sausage, bacon, - 95p  
Beans, grilled tomato, egg,  
hash brown - 85p

## PANCAKES - £6.50

All pancakes come in a stack of five.

Crispy Bacon & Maple syrup

Fresh berries & double cream served with warm chocolate sauce (v)

Blueberries & toasted marshmallows (v)

Banana & salted caramel (v)

Nutella & white chocolate sauce (v)

## PASTRIES AND TOAST (V)

Sourdough toast, Pain au chocolate, Croissants - £3.25 Each

Wholemeal / white - £1.95

All served with preserves and butter.

Pastries cooked to order so please allow 15 minutes.

## SPECIAL

### SAUSAGE AND EGG MUFFIN

Sausage patty, free range fried egg, American cheese, and franks hot sauce in a toasted oven bottom muffin. Served with a hash brown - £5.95

Make it a double for an extra - £1.25

## EGGS

### EGGS BENEDICT

2 free range poached eggs, pulled honey roast ham and hollandaise sauce on a toasted muffin - £7.50

### EGGS ROYAL

2 free range poached eggs, smoked salmon, and hollandaise sauce on a toasted muffin - £7.95

### EGGS FLORENTINE (v)

2 free range poached eggs, spinach, and hollandaise sauce on a toasted muffin - £6.25

### EGG ON TOAST (v)

2 free range, poached, fried or scrambled eggs on your choice of toast - £5.25

### SMOKED SALMON AND SCRAMBLED EGG ON TOAST

2 free range eggs & Smoked salmon on your choice of toast - £7.95

### CRUSHED AVOCADO AND POACHED EGGS

Crushed avocado, 2 free range poached eggs on your choice of toast - £5.95

### THREE EGG OMELETTES

Choose any three ingredients listed below - £5.95

Sausage, bacon, honey roast ham, mushroom, onion, peppers, tomato, spinach, avocado, cheddar, mozzarella.

Served with mixed salad.

# LUNCH

## NIBBLES

BREAD (v) - £2.95

### OLIVES

Mixed Olives (v) - £2.95

### CRACKLING

Crispy crackling with sweet chilli jam - £3.50

### CHIPS

Hand cut twice cooked chips (v) - £3.50

### FRENCH FRIES

Thin cut, crispy fries (v) - £3.50

### HALLOUMI FRIES

Grilled halloumi fries served with a herb crème fraiche (v) - £4.50

## LIGHT BITES

### SOUP OF THE DAY

Freshly made soup of the using the very best seasonal ingredients, served with toasted sourdough (v) - £5.50

### SCOTCH EGG

Open top scotch egg wrapped in seasoned breaded sausage meat, on a bed of warm basil puree, served with toasted focaccia for dipping - £6.95

### BELLY OF PORK

Crispy slow cooked pork belly infused with Indian spices, onion bhaji, curried cauliflower, coriander oil - £7.95

### PRESSED DUCK LEG

Pulled duck leg, sweet shallots & cranberries, mustard cream, croutes, garden herbs - £7.95

### ARANCINI

Crispy arborio rice balls stuffed with sundried tomatoes, oregano, and mozzarella served with smoked paprika and cream sauce (v) - £7.50

## STEAKS

Showcasing the best of Aubrey Allen Beef. Our steaks are from the British native breeds dry-aged for a minimum of 35 days.

35 day aged 8oz Sirloin - £24.95

35 day aged 8oz Ribeye - £25.95

35 day aged 6oz fillet - £29.95

35 day aged Bavette - £18.95

All steaks are served with mushroom with a sundried tomato crumb and a red wine shallot, hand cut twice cooked chips and your chosen sauce.

Sauces - peppercorn, bearnaise, beef dripping

## CLASSICS

### THE LOFT BURGER

Hand pressed British beef patty, double cheese, sweet chilli jam, lettuce, gherkin on a toasted brioche bun, served with fries - £12.95

### FISH & CHIPS

Lightly beer battered cod loin, hand cut twice cooked chips, mushy peas, tartar sauce - £12.95

## SANDWICHES

All sandwiches served with The Loft autumn slaw and baked root vegetable crisps.

### FISH FINGER SANDWICH

Beer battered haddock goujons, homemade tartar, baby gem lettuce - £7.50

### BLT

Maple cured bacon, lettuce, tomato, mayonnaise - £6.95

### CLUB SANDWICH

Cornfed chicken breast, maple cured bacon, tomato, lettuce, and mayonnaise - £7.50

### HONEY ROAST HAM

Honey glazed ham, English mustard mayonnaise, sliced tomato and lettuce - £6.95

### CHEESE AND PICKLE

Sliced English cheddar, chunky pickled onion - £6.50

### EGG MAYO

Free range eggs, mayonnaise, and water cress - £6.25

## SALADS

### HONEY GLAZED HAM SALAD

Honey glazed ham, radish, apple, baby gem lettuce, sliced tomato, black pepper croutons - £9.50

### CLASSIC CEASER SALAD

Crisp lettuce, black pepper croutons, soft boiled egg, dressed with lemon juice, olive oil, Worcester sauce, garlic, Dijon mustard and parmesan cheese (v) - £8.50

Add bacon and chicken for an extra £2.50

### CRISPY DUCK SALAD

Crispy skinned duck breast, walnuts, rocket, red onion, and carrots tossed in plumb sauce - £12.50

# THE LOFT

## **Cream Tea - £8.50**

Freshly baked fruit scones, clotted cream and strawberry preserve.  
Includes a choice of teas & coffees.

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## **FESTIVE AFTERNOON TEA - £26.95**

### **Savoury**

Smoked salmon and cream cheese finger sandwich  
Grilled chicken and truffle mayonnaise finger sandwich  
Honey glazed ham, English mustard, tomato finger sandwiches  
Homemade sausage roll

### **Scones**

Warm fruited scones with clotted cream,  
fresh strawberries and strawberry preserve.

### **Sweet**

Red velvet cake  
Victoria sandwich  
Chocolate French Fancie  
Macaroon

Includes a choice of teas & coffee.

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## **Champagne Afternoon Tea - £34.95**

Festive Afternoon Tea with 125ml glass of Moët Champagne.  
Includes a choice of teas & coffees.

Please inform your server before ordering, of any specific dietary requirements that you may have.  
All our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc.) are commonly used. We therefore cannot guarantee our dishes will be free from traces of these products.

# A LA CARTE

## NIBBLES

### OLIVES

Mixed olives - £2.95 (v)

### BREAD

Freshly baked focaccia and garlic butter - £2.95 (v)

### CRACKLING

Crispy crackling with sweet chilli jam - £3.50

## STARTERS

### SOUP OF THE DAY

Freshly made soup of the using the very best seasonal ingredients, served with toasted sourdough (v) - £5.50

### SCOTCH EGG

Open top scotch egg wrapped in seasoned breaded sausage meat, on a bed of warm basil puree, served with toasted focaccia - £6.95

### PAN SEARED SCALLOPS

Carrot and cumin puree, BBQ and soused cucumber, nori crisp - £11.95

(VE) Substitute scallops for salt baked celeriac - £9.95

### BELLY OF PORK

Crispy slow cooked pork belly infused with Indian spices, onion bhaji, curried cauliflower, coriander oil - £7.95

### PRESSED DUCK LEG

Pulled duck leg, sweet shallots & cranberries, mustard cream, croutes, garden herbs - £7.95

### ARANCINI

Crispy arborio rice balls stuffed with sundried tomatoes, oregano, and mozzarella served with smoked paprika and cream sauce (v) - £7.50

## MAINS

### PORK

Herb rolled fillet, braised pork cheek, pomme anna potatoes, savoy and cider sauce - £16.95

### CHICKEN

Roasted cornfed chicken breast, oyster mushroom, creamed confit garlic potato puree, kale, sage & red wine jus - £14.95

### DUCK

Oven roasted duck, fondant potato, parsnip puree, purple sprouting broccoli, toasted almonds - £19.95

### FISH

Pan seared stone bass, crushed new potatoes, olive tapenade, red pepper puree - £15.95

### MUSHROOM

Herb and tomato crusted mushroom, roasted celeriac, onion cream, sauteed spinach (v) - £10.95

### THE LOFT BURGER

Hand pressed British beef patty, double cheese, sweet chilli jam, lettuce, gherkin on a toasted brioche bun, served with fries - £12.95

### FISH & CHIPS

Lightly beer battered cod loin, hand cut twice cooked chips, mushy peas, tartar sauce - £12.95

### SIDES

Homemade onion rings (v)

French fries (v)

Purple sprouting broccoli with hollandaise and almonds

Garden greens(v)

Mixed salad (v)

Home made twice cooked chips (v)

All £3.50

Bacon mac & cheese, Halloumi fries - £4.50

## STEAKS

35 DAY AGED 8OZ SIRLOIN - £24.95

35 DAY AGED 6 OZ FILLET - 29.95

35 DAY AGED 8OZ RIBEYE - £25.95

35 DAY AGED BAVETTE - £18.95

Sauces: Peppercorn, Bearnaise or Beef Dripping.

All steaks are served with mushroom with a sundried tomato crumb and a red wine shallot, hand cut twice cooked chips and your chosen sauce.

THE  
**LOFT**

Our team of chefs have created this seasonal menu with a passion to source fresh local produce and champion independent local suppliers.

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# THE LOFT

## DESSERT MENU

### **Passion Fruit Tart**

Served with coconut ice cream and citrus dressing - £7.25

### **White Chocolate Cheesecake**

Deconstructed, finished with blueberries and honey - £7.25

### **Popcorn Panna Cotta**

Served with toffee shortbread and salted caramel sauce - £7.25

### **Warm Chocolate Brownie**

Served with black forest crumb, black cherries, and  
vanilla pod ice cream - £7.50

### **Sticky Toffee Pudding**

Served with caramel sauce and salted caramel ice cream - £7.25

### **Homemade Ice Creams**

Choose three scoops of our homemade ice creams - £5.95

### **Market Cheeses**

Selection of cheeses chosen by the chef, artisan crackers  
and caramelised onion chutney - £8.95

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fresh local produce and champion independent local suppliers.

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and we therefore cannot guarantee our dishes will be free from traces of these products.

# DRINKS

## BOTTLED BEERS & CIDERS

Peroni - £4.00  
Budweiser - £4.00  
Desperados - £4.00  
Old Mount ciders - £4.00  
Camden Pale Ale - £4.20

## GIN

Gordon's Gin 25ml - £3.50  
Gordon's Pink Gin 25ml - 4.00  
Warner Edwards Pink  
Rhubarb Gin 25ml - £4.50  
Hendricks Gin 25ml - £4.50  
Whitney Neil Blood Orange 25ml - £4.50  
Peaky Blinders 25ml - £4.95

## WHISKEY

Jamesons (43%) 25ml - £4.00  
Talisker 10 yrs (45.8%) 25ml - £5.50

## VODKA

Smirnoff 25ml - £3.50  
Grey Goose 25ml - £4.80  
Belvedere 25ml - £4.50

## JUICES AND SMOOTHIES- £3.95

Green Goddess – Apple, Cucumber, Spinach Kale, and Celery.

Banana and berry – A perfectly refreshing and filling smoothie made with nutritious, sweet bananas and frozen berries.

Jump start – Great way to start the day, seasonal berries, ginger, orange juice, yoghurt and mint.

The Loft Virgin Mary – Classic morning after drink, tomatoes, tabasco, celery, Worcester sauce and a dash of lemon.

## RUM

White, Bacardi 25ml - £3.50  
Dark, Havana Club 25ml - £4.50  
Spiced, Kraken 25ml - £4.50

## COGNAC

Courvoisier 25ml - £4.00  
Remy Martin VSOP 25ml - £4.80

## HOT DRINKS

Americano - £2.75  
Cappuccino - £2.95  
Latte - £2.95  
Mocha - £2.95  
Flat White - £2.50  
Espresso  
Single - £1.50  
Double - £1.50  
Macchiato - £2.75  
Hot chocolate - £2.60

## TEA

Pot of English Breakfast - £2.60  
Earl Grey - £2.60  
Herbal tea: Peppermint, Green, Chamomile or Fruit tea - £2.75

All hot drinks served with Nan's complimentary shortbread biscuit.

## SOFT DRINKS

Orange juice - £2.20  
Apple juice - £2.20  
Cranberry juice - £2.20  
Tomato juice - £2.20  
Coca Cola 330ml - £2.60  
Diet Coca Cola 330ml - £2.60  
Sprite 330ml - £2.60  
San Pellegrino - £2.60  
Still I Sparkling mineral water 275ml - £2.20  
Still I Sparkling mineral water 750ml - £3.95  
Cordial - £1.20

### APERITIF

**BLOODY MARY - £6.50**

**VIRGIN MARY - £3.95**

### NIBBLES

#### OLIVES

Nocerella olives - £2.95 (v)

#### BREAD

Freshly baked focaccia and garlic butter - £2.95 (v)

#### CRACKLING

Crispy crackling with apple and cider chutney - £2.95

### STARTERS

#### SOUP OF THE DAY

Freshly made soup of the day using the very best seasonal ingredients served with fresh bread and cultured butter - £4.95

#### HOT WINGS

Chicken wings with The Loft special hot sauce - £4.25

#### PAN SEARED SCALLOPS

Creamed sweetcorn, charred asparagus and garden flowers - £10.95

#### BELLY OF PORK

Crispy pork belly slow cooked in Indian spices finished with crisp onion bhaji, curried cauliflower and coriander oil- £6.95

#### CHICKEN LIVER PARFAIT

Slow cooked chicken livers served with caramelised red onion and toasted sourdough - £6.25

#### ARANCINI (V)

Crispy arborio rice balls stuffed with sundried tomato, oregano and mozzarella. Finished with smoked paprika and cream sauce - £5.25

### MAINS

#### THE LOFT BURGER

Earl Stonham Wagyu & grass-fed British Brisket patty, double cheese, lettuce, tomato, gherkin, and smoked bacon ketchup on a toasted brioche bun served with fries - £12.95

#### FISH & CHIPS

Lightly beer battered cod loin, hand cut, homemade, twice cooked chips, mushy peas and tartar sauce - £12.95

#### VEGAN SPECIAL

Please ask a member of staff about our daily vegan special.

### SIDES

Twice cooked Chips £3.50 | French fries £2.25 (v) | Mac n cheese £3.95 (v) | Garden greens £2.25 (v) | Cauliflower cheese £5 | Sausage meat stuffing £3.50 | Pigs in blankets £3.95 | roast potatoes x3 £2.75 | Loft Salad £1.95 (v)

### DESSERT

#### CHOCOLATE FUDGE BROWNIE

Served with honeycomb ice cream, sweet raspberries white chocolate - £6.75

#### STICKY TOFFEE PUDDING

Served with caramel sauce and salted caramel ice cream - £6.25

#### NAN'S APPLE CRUMBLE

Served with your choice of custard or ice cream - £6.25

#### MARMALADE BREAD AND BUTTER PUDDING

Served with your choice of custard or ice cream - £5.95

#### HOMEMADE ICE CREAMS

Choose three scoops of our homemade ice creams - £5.25

### LOFT ROASTS

**SIRLOIN OF BEEF - £15**

**ROLLED BELLY OF PORK - £15**

**HERB & LEMMON ROAST CHICKEN- £14.50**

**NUTT ROAST - £14.50**

**LITTLE LOFT KIDS ROAST - £8**

**EXTRA YORKIE - £1**

Served with roast potatoes, summer greens, confit carrot, Yorkshire pudding, caramelised red cabbage, house gravy.

# DRINKS

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Espresso  
Single - £1.50  
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Kale, and Celery.

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## TEA

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Earl Grey - £2.60  
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## SOFT DRINKS

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Sprite 330ml - £2.60  
San Pellegrino - £2.60  
Still | Sparkling mineral water 275ml - £2.20  
Still | Sparkling mineral water 750ml - £3.95  
Cordial - £1.20

THE  
**LOFT**



# THE LOFT

## CHRISTMAS DAY MENU

### STARTERS

#### Roasted Parsnip Soup

Finished with crispy onions and toasted seeds (v) Vegan option also available (ve)

#### Game Pate

Served with cranberry and sloe chutney & brioche toast

#### Goats Cheese Cheesecake

Pickled beetroot crispy onions and candied walnuts

#### Hendrix Gin Cured Salmon & King Prawns

Slow cured salmon served with crab, king prawns, creamed avocado, watercress and citrus dressing

### MAINS

#### Roasted Turkey Breast

Goose dripping roasted potatoes, chestnut & cranberry stuffing, Cumberland & red onion pig in blanket, finished with a rich red wine jus

#### Fillet of Beef

Mushroom Duxelle, truffle dauphinoise, bacon crisp finished with a beef reduction

#### Crispy Maple Cured Ham Hock

Buttered mash, winter greens and cider sauce

#### Nut Roast Pie

Slow baked mushrooms, spinach and chestnuts topped with crispy puff pastry with squash purée

#### Baked Salmon Fillet

King prawns, mussels and clams finished with new potato and peas

#### All meals are served with:

Sausage chestnut and cranberry stuffing | Caramelised carrots and parsnips in parsley butter  
Pigs in blankets | Buttered Savoy cabbage, leeks and peas | Brussel sprouts tossed with crispy bacon,  
roasted chestnuts and browned butter | Goose fat roasties | Cauliflower cheese





THE  
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## **CHRISTMAS DAY MENU**

### **DESSERTS**

#### **Warm Chocolate Brownie**

Served with Black Forest crumb, black cherries and vanilla pod ice cream and milk chocolate sauce

#### **Christmas Pudding**

Filled with vine fruits and served with brandy sauce (ve)

#### **White Chocolate & Clementine Cheesecake**

Served with blueberry compote and white chocolate shavings

#### **British Cheeseboard**

Yorkshire Blue Somerset camembert, Red Leicester & Cheddar Cheese.  
Served with a selection of mixed seed biscuits, grapes, and red onion chutney

Coffee and Nan's mince pies to finish.

**3 COURSES: £65**

**CHILDREN'S MENU: £40PP**

**CANAPÉS AND GLASS OF CHAMPAGNE UPON ENTRY**

**85 MOSELEY AVE, COUNDON, COVENTRY CV6 1HR**

**[WWW.RIALTOPLAZA.COM/EAT](http://WWW.RIALTOPLAZA.COM/EAT)**





# THE LOFT



## BOTTOMLESS BRUNCH

TUE-SAT  
12PM-2PM

£28.99 PER PERSON

Available for 90 mins, pre-booked only



Select any brunch dish and enjoy with bottomless prosecco by the glass, mimosas, bellins, bloody marys, virgin marys or our selection of soft drinks.



### FULL ENGLISH BREAKFAST

2 of sausage, bacon, and eggs all with beans black pudding, tomato, hash brown, mushroom and toast.

### PANCAKES

Stack of three pancakes, crispy bacon, and maple syrup OR fresh berries and yoghurt served with a warm chocolate sauce (V).

### EGGS BENEDICT

2 free range poached eggs, pulled honey roast ham, and hollandaise sauce on a toasted muffin.

### FULL VEGGIE BREAKFAST

2 vegetarian sausages, 2 eggs, tomato, hash brown, mushroom, beans and toast. OR Vegan Breakfast, with spinach replacing eggs (VG).

### THREE EGG OMELETTES

Choose 3 of: Sausage, bacon, pulled honey roast ham, mushroom onion, peppers, tomato, spinach, avocado, cheddar or mozzarella. Served with loft house salad.

### EGGS ROYALE

2 free range poached eggs, smoked salmon and hollandaise sauce on a toasted muffin.

### SAUSAGE AND EGG MUFFIN

Sausage patty, free range fried egg, American cheese, and Franks hot sauce in a toasted oven bottom muffin.

*Brunch Special!*

### CRUSHED AVOCADO AND POACHED EGGS IVI

Crushed avocado, 2 free range eggs on your choice of toast.

### EGGS FLORENTINE

2 free range eggs, spinach, and hollandaise sauce on a toasted muffin.

UPGRADE  
FOR ONLY  
£10  
PER PERSON

Upgrade your drink to our Pornstar Martini? Everyone in the party must upgrade.



*You deserve it!*

Upgrade your brunch dish to a selected main menu dish for an extra £3

### CHICKEN & BACON CAESAR SALAD

Sliced chicken breast, chopped crispy bacon, fresh crisp lettuce and croutons. Dressed with lemon juice, olive oil, soft boiled egg.

### OVEN ROASTED BEEF

Horseradish, creme fraiche lettuce and tomato.

### PLOUGHMAN'S BAGUETTE

Pulled honey roast ham, sliced free range egg, English cheddar, red onion served with pickle.

### SUPERFOOD SALAD IVGI

Rosemary confit tomato, asparagus, courgette, pine nuts, spinach, red onion and pink grapefruit finished with a light a light french dressing.

### ROASTED VEG BAGUETTE IVI

Garlic and rosemary roasted vegetables with tomato chutney and grilled mozzarella.

### SMOKED SALMON & SCRAMBLED EGGS

Free range eggs, smoked salmon on your choice of toast.

### THE LOFT BURGER

Wagyu & grass-fed British Brisket patty, double cheese, lettuce, tomato, gherkin, and smoked bacon ketchup on a toasted brioche bun. Served with fries.

### BLACK & BLUE BAGUETTE

Pan seared steak strips, fried onion, crumbled blue cheese.

### FISH & CHIPS

Lightly beer battered cod loin, hand cut, homemade, twice cooked chips, mushy peas and tartar sauce.

Our team of chefs have created our bottomless brunch menu with a passion to source fresh local produce and champion independent local suppliers. (V) Suitable for vegetarians. (VG) Suitable for Vegans. Please note that we do not operate a designated vegetarian/vegan kitchen area. If you have any allergies, please inform staff before placing your order, even if you have eaten a dish before as ingredients can change, and our menus do not list all ingredients. While all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination. Bottomless brunch is a minimum of 2 people. Bottomless brunch is any single brunch food dish (or selected main dish upgrade) plus unlimited drinks: prosecco, mimosas, bellins, bloody marys, virgin marys, soft drinks (or pornstar martini upgrade). This is time limited to 90 mins, and only available Tuesday - Saturday, 12PM-2PM. The whole table must be taking part in the offer. Your drink will be replaced once it has been finished. Price is per person and drinks cannot be shared. Drinking to excess will not be permitted and participants are required to always drink responsibly. Bottomless brunch must be pre-booked, and participants must state on their booking that they have booked for bottomless brunch. Card details are taken during the booking process, if you fail to show up for the booking you will be charged a £10 fee. All menu items are subject to availability.