

Festive Bottomless Brunch or Bottomless Tapas

£44.95 Per person - (90 minutes)

Bottomless Brunch 12-4pm

Choose one option per person

American Pancakes

With bacon and maple syrup

Full Yorkshire Breakfast

*Bacon, Sausage, Eggs (Poached or Fried)
Portobella Mushroom, Hash Browns, Black
Pudding, Grilled Tomato, Beans & Toast*

Eggs Benedict / Eggs Royale

*An English muffin each topped with bacon,
poached egg and hollandaise sauce*

Any Wrap.

See board for details

Any Panini

See board for details

Bottomless Tapas 12-8pm

Fries & dips also included plus choose two of the following tapas per person:

Brie Bites.

Salt & Pepper Calmari with aioli.

Breaded Garlic Mushrooms with aioli.

Fritto Misto.

Zucchini artichokes and deep fried cauliflower with aioli.

Marinara Meatballs.

Mac & Cheese.

Whitby Hot & Spicy Prawns with

Bloody Mary Ketchup.

Arancini.

Breadcrumbs & deep fried savoury vegetarian rice balls

Chicken Wings.

Mini Yorkshires filled with Turkey, Sage & Gravy.

Festive Pigs in Blanket.

Potato Skins (BBQ or sweet chilli).

Sourdough Cheesy Garlic Bread.

Cheesy Chips.

Patatas Bravas.

Scallop & Prawn Pasta Dumplings with

Thai Sweet & Sour Dipping Sauce.

Gambas ala Plancha.

Small prawns sizzling with garlic butter.

Alcoholic Drink Options

Prosecco by the glass

Bucks Fizz

Pint of Coors

Pornstar & Espresso Martinis

Sex on the Beach

Pina Colada

Gin / Vodka & mixer

Aperol Spritz

Strawberry Daiquiri

Mocktails

Sober Pornstar | Noaperol Spritz | Nojito

(£29.95 for mocktail Bottomless Option)

Bottomless drinks will be served for 90 MINUTES from the start time of your booking. Your table is booked for TWO hours and your drink will only be replaced once it has been finished. After 90 minutes we will ask for your last order. Price is per person and drinks cannot be shared.

Age 18+ applies and drinking to excess will NOT be permitted, participants are required to drink responsibly. Management has the right to refuse service.



Two Courses £22.95 | Three courses £24.95
from 12pm to 8pm

Starters

- Garlic Mushrooms (v)
- Potato Skins with BBQ OR garlic dip (v)
- Deep fried Camembert with Cumberland Sauce (v)
- Smoked Salmon and Atlantic Prawns, Sourdough, Marie Rose sauce
- Chicken Liver Parfait, Cumberland sauce
- Chicken Wings with BBQ Sauce or Sweet Chilli Dip
- Salt and Pepper Baby Squid, Garlic Aioli
- Salmon Fishcake with Tomato Salsa
- Caesar Salad (v)

Mains

- Salmon Fishcake with Salad & Chips with a Tomato Salsa & Cream Sauce
- Steak Frites, Au Poivre sauce served with salad and fries (£4 supplement)
- Madame's Chicken Parmesan served with salad and fries
- Tagliatelle Carbonara - garlic bread
- Nona's Homemade Lasagne (v)
- Giant Tortelloni filled with lobster and crab, cream, garlic & tomato sauce
- New Yorker Burger - With bacon, cheese and burger relish served with fries
- Swiss Burger - With Gruyere Cheese with burger relish mix, served with fries & salad garnish.

Desserts

- Biscoff Cheesecake
- Chocolate brownie with vanilla ice cream
- Brandy snap filled with brandy cream & a fruit compote
- Carrot Cake
- Salted Caramel Apple Sponge
- Sticky toffee pudding with whipped cream