

BOTTOMLESS BRUNCH

MAIN COURSE AND 90 MINUTES OF BOTTOMLESS DRINKS FOR £35

EVERY SATURDAY 12PM-5:30PM

MAINS

CHARGRILLED THAI CHICKEN SKEWER (GF)

with pak choi, baby corn, red onion,
sticky coconut rice and yellow curry sauce

HADDOCK FILLET IN BEER BATTER (GF)

with pea purée and thick-cut chips

CRISPY SHREDDED BEEF SALAD

with sticky soy & ginger sauce, Asian slaw, edamame,
mixed pickles, baby gem, rocket and miso sesame
dressing

CHARGRILLED BLACK ANGUS RUMP STEAK (GF)

fired & glazed in beef juices with chermoula dressed
salad and garlic & rosemary skin on fries

choose pink or cooked through

PAN ROASTED SEA BASS

with king prawns & mussels, new potatoes,
petit dill Caesar salad, caper & parsley brown butter

TREACLE GLAZED SQUASH (VG,GF)

with smoked vegan Applewood cheese & spinach risotto
and toasted pumpkin seeds

8OZ PRIME BEEF BURGER

with melting mature Cheddar, burger sauce, lettuce,
tomato, seeded brioche bun and thick-cut chips

+ chargrilled smoked back bacon 2

+ fried hens' egg 1.5

BOTTOMLESS DRINKS

DRAUGHT BEERS

Cruzcampo

Guinness

COCKTAILS

Aperol Soda

Classi Mojito

Woo Woo

FIZZ

Prosecco

Mimosa

NON-ALCOHOLIC

Tropical Twist

Elderflower & Apple Fizz

Berry Bubbles

PLEASE NOTE.

ONLY ONE DRINK AT A TIME PER PERSON.

THE WHOLE TABLE MUST ORDER FROM THIS MENU.

WE ENCOURAGE RESPONSIBLE DRINKING.



PAROGON GROUP IS A CERTIFIED B CORP BUSINESS

An optional 7.5% service charge will be added to your bill.

This is split equally between all team members.

If you would like it removing please speak to your server.

FOOD ALLERGY NOTICE

If you have a food allergy or special dietary requirements,
please inform a member of the hospitality team. Thank you.

IT'S ALL ABOUT

BOT

TOM

LESS

BRUNCH

