

a decadent start with
BOTTOMLESS BRUNCH

Enjoy one of our delicious brunch dishes with unlimited* drinks for just £25 per person

Brunch Dishes

A Very English Breakfast

two rashers of bacon, a pork sausage, half a grilled tomato, a hash brown, mushrooms, baked beans, your choice of fried, poached or scrambled egg, black pudding, toast, butter

Vegetarian Breakfast (v)

two meat-free Cumberland Quorn® sausages, half a grilled tomato, two hash browns, mushrooms, baked beans, your choice of fried, poached or scrambled egg, toast, butter

Vegan Breakfast (ve)

three meat-free Cumberland Quorn® sausages, baked beans, mushrooms, grilled tomato, toast

Eggs Benedict

toasted English muffin, ham, poached eggs, Hollandaise sauce

Eggs Royale†

toasted English muffin, Scottish smoked salmon, poached eggs, Hollandaise sauce

Scottish Smoked Salmon†

scrambled egg, lemon wedge, toast, butter

Avocado on Toast (v)

with two poached eggs

DRINKS

Juice

Choose from:

Orange or Apple

Glass of Prosecco

Glass of Prosecco Rosé

Bellini

Choose from:

Passion Fruit, Strawberry or
Rhubarb

Freixenet 0.0% Sparkling Wine
200ml

Mimosa

Peroni 330ml

Virgin Mary

Bloody Mary

The iconic classic cocktail - a combination of Big Tom tomato juice and a double measure of Smirnoff Vodka, served with a celery and lime garnish

HOT DRINKS

Coffee

Cappuccino

Latte

Americano

Black or White

Decaf

Black or White

Espresso

Double Espresso

Liqueur Coffee

Tea

Twinings Tea

*English Breakfast, Earl Grey or
Herbal*

Chocolate

Hot Chocolate

Liqueur Hot Chocolate

All of our coffee beans are Rainforest Alliance Certified.

You can review our allergen information if you download the Greene King app, or visit our website at chefandbrewer.com. Full allergen information is available on request including a separate dietary specific menu. Please ask a team member for more details. (v) Suitable for vegetarians, (ve) Suitable for vegans, †Fish, poultry and shellfish dishes may contain bones and/or shell. Whilst we take care to preserve the integrity of our vegetarian and vegan products, we must advise that these products are handled in a multi-kitchen environment. Our menu descriptions do not list all ingredients. Some dishes may contain alcohol which may not be listed on the menu. Please advise the team of any dietary requirements before ordering. All of our dishes are prepared in kitchens where nuts and gluten are present as well as other allergens; therefore we cannot guarantee that any food item is completely free from traces of allergens, due to the risk of unexpected cross contamination. Quorn® and Twinings® are registered trademarks. *Bottomless Brunch is time-limited to 1hr 30mins, commencing from the time of ordering. One dish and one drink may be ordered from the Bottomless Brunch menu to start, and then drinks will be replaced once finished. You can order any drink from the selection stated. Products are subject to availability. Price is per person, drinks cannot be shared and the whole table must be dining from the Bottomless Brunch Menu. Please ask a member of the team for allergens and alcohol content (ABVs). Drinking to excess will not be permitted and participants are required to drink responsibly at all times, see www.drinkaware.co.uk. Management reserve the right to withdraw this offer at any time and without prior notice and reserve the right to refuse serving alcohol to any participant at any time without notice. Alcohol served to over 18s only. Proof of ID may be required.

