den hour **Bottomless Brunch** (

from 38.00pp

CHOOSE YOUR DISH

STONEBAKED PIZZA

Margherita (v, veo) Tomorosso sun-dried tomato,

pesto, mozzarella & fresh basil Ham & Truffle

Ham, Milano salami, mushroom, ricotta cheese & truffle oil

Wild Mushroom (v, veo) with roasted garlic, ricotta cheese & crispy sage

Med Rustica (v, veo) Chargrilled veg, sun-dried tomato, Grilled chicken breast, chorizo, olives, mozzarella & rocket roasted peppers & red onion

The Greek (v) The Philly Beef burnt ends, roasted peppers, Chargrilled aubergine, black olives, béchamel & smoked cheese Chicken & Chorizo

Oumph! Burger [®] (gfo*)

our burger sauce, lettuce, red

sun-dried tomato, mint & yoghurt **Beef Ragu**

Beef ragu, béchamel, parmesan cheese, mozzarella & fresh basil

BURGERS

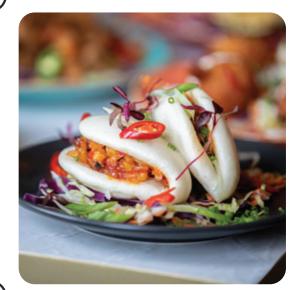
Buttermilk Chicken Burger

Chicken breast marinated in buttermilk and spices with tomato relish. In a pretzel bun with fries & our pink slaw

Classic Burger Chargrilled 6oz beef patty with our burger sauce, lettuce, red onion & dill pickles. In a pretzel bun with fries & our pink slaw

Burnt Ends Burger Plant-based burger patty, with Chargrilled 6oz beef patty with smoky beef brisket burnt ends & onion & dill pickles. In a pretzel cheese sauce. In a pretzel bun with bun with fries & our pink slaw fries & our pink slaw





SMALL PLATES ADD ON AS A SIDE OR A SHARER

Truffle Arancini +8.95 Breaded risotto balls w/ truffle & mozzarella. With tomato relish

Oumph! [®] Buffalo Bites +7.95 (ve) Breaded plant-based chicken bites, in a crunchy coating. Tossed in sriracha chilli sauce

Peri-Peri Shredded Chicken +7.95 Shredded chicken in a crispy coating, tossed in Peri-Peri sauce

Red Velvet Prawns +8.95 Prawns coated in a crispy breadcrumb w/ Bloody Mary ketchup

Choriz-no Croquettes +8.95 (v) Veggie chorizo-style pieces & mozzarella in a crispy coating

Jackfruit Bao Buns +7.95 (ve) Steamed buns filled with oven-baked jackfruit & vegetables in a smoky sauce

Nachos +9.95 (v, veo) Serves 2-4 as a side. Corn tortilla chips, nacho cheese sauce, sour cream, salsa, guacamole, & jalapeños. [vegan option available with vegan cheese & plant-based cream sauce]

SIDES

Seasoned Fries +3.95 (ve, qf) with our own garlic & rosemary mayo

Loaded Fries +5.95 (gf) Fries loaded with nacho cheese sauce & bacon pieces

Cheesy Fries +4.95 (v, gf) Seasoned fries, topped with melted mozzarella

Garlic Pizza Bread +5.95 (ve) [add mozzarella +1.00] (v)

DESSERT

Cinnamon Sugared Churros +3.00 (v, veo) Churros tossed in cinnamon sugar, served with dark chocolate & caramel dipping sauces (Vegan option served without caramel dipping sauce)

Raspberry Ripple Sundae +3.00 (v, gf) Vanilla ice cream, with a raspberry syrup. Topped with whipped cream & white chocolate

(v) - vegetarian (ve) - vegan (veo) - vegan option available (gf) - gluten free (gfo) - gluten free option available *gluten free bread option not vegan as it contains egg Scan QR code for full allergen guide

Allergies & Intolerances:

If you have an allergy or intolerance, please let us know before ordering. Our allergen quide lists all 14 of the most common allergens for each dish on our menu. Scan the QR code below to view our allergen quide. We have strict procedures in place for preparing orders, however due to the busy nature of our kitchens, we cannot always guarantee that dishes are totally free from allergens. Whilst our vegan/vegetarian dishes contain no animal-derived ingredients, we cannot always guarantee that meals will be cooked in dedicated vegan/vegetarian fryers. Please ask your server fo more information.





Golden Hour Bottomless Brunch (*



CLASSIC COCKTAILS

Pornstar Martini

Smirnoff vanilla vodka, passionfruit liqueur, vanilla, lime $\ensuremath{\mathfrak{E}}$ pineapple

Cosmopolitan Smirnoff vodka, triple sec orange liqueur, lime & cranberry

Mojito Captain Morgan white rum, lime, fresh mint & sugar

Bramble Tanqueray gin, lemon juice, sugar syrup & black raspberry liqueur

Espresso Martini (non-alcoholic available) Smirnoff vodka, coffee liqueur & fresh espresso

Aperol Spritz Aperol, Prosecco & a splash of soda

Lyre's Italian Spritz (non-alcoholic) Lyre's Italian Spritz non-alcoholic aperitif, non-alcoholic Prosecco & a splash of soda

PREMIUM COCKTAILS

Golden Godfather Au Red Cherry vodka, Amaretto & Pepsi Max

Heart of Gold Au Fruit Punch vodka, orange juice & plant-based foamer

Golden Mimosa Au Pineapple crush vodka, pineapple juice & Prosecco

As Good as Gold Au vodka, Licor 43, fresh espresso & chocolate cookie syrup. served with a golden chocolate coin

SPIRITS

Smirnoff Vodka (Original) Captain Morgan Rum (White/Spiced) Tanqueray Gin (Original/Orange/Royale/0%) Gordon's Gin (Original/Pink/Mediterranean Orange/Sicilian Lemon/White Peach) Johnnie Walker (Red Label)

Mixers: Pepsi Max/Diet Pepsi/Lemonade/Ginger Beer/ Strawberry Elderflower Lemonade/Fever Tree Mixers/ Orange/Cranberry/Apple/Pineapple Juice

FIZZ

Prosecco Glass

Classic Mimosa Prosecco with a splash of fresh orange juice

DRAUGHT

Amstel 4.1% **Inch's Cider** 4.5%

BOTTLES

Coors Light 4.2% Peroni 0.0% 0.0% San Miguel 5.0% Rekorderlig Strawberry & Lime 4.0% Rekorderlig Strawberry & Lime 0.0% 0.0%



The PHILHARMONIC

90 minutes of bottomless drinks start from the time of your booking, not the time you arrive. "Bottomless" drinks are subject to fair use policy. Guests must finish their drink before receiving their next drink. Management reserve the right to withdraw or alter offers without prior notice. 184 only. Please drink responsibly.