

# GOLDEN HOUR BRUNCH

## CHOOSE YOUR DISH

### STONEBAKED PIZZA

**Margherita** (v, v eo)  
Tomorosso sun-dried tomato, pesto, mozzarella & fresh basil

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

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

**Med Rustica** (v, v eo)  
Char-grilled veg, sun-dried tomato, olives, mozzarella & rocket

**The Philly**  
Beef burnt ends, roasted peppers, béchamel & smoked cheese

**Chicken & Chorizo**  
Grilled chicken breast, chorizo, roasted peppers & red onion

**The Greek** (v)  
Char-grilled aubergine, black olives, 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**  
Char-grilled 6oz beef patty with our burger sauce, lettuce, red onion & dill pickles. In a pretzel bun with fries & our pink slaw

**Oumph! Burger®** (gfo\*)  
Plant-based burger patty, with our burger sauce, lettuce, red onion & dill pickles. In a pretzel bun with fries & our pink slaw

**Burnt Ends Burger**  
Char-grilled 6oz beef patty with smoky beef brisket burnt ends & cheese sauce. In a pretzel bun with 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, v eo)  
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, gf)  
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, v eo)  
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 (v eo) - 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 guide lists all 14 of the most common allergens for each dish on our menu. Scan the QR code below to view our allergen guide. 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 for more information.



# GOLDEN HOUR BRUNCH



## CLASSIC COCKTAILS

### **Pornstar Martini**

Smirnoff vanilla vodka, passionfruit liqueur, vanilla, lime & pineapple

### **Cosmopolitan**

Smirnoff vodka, triple sec orange liqueur, lime & cranberry

### **Mojito**

Captain Morgan white rum, lime, fresh mint & sugar

### **Berry 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%

