

# MOËT & CHANDON BOTTOMLESS BRUNCH

#### FLAT IRON & CHIPS (230G)

Served on a hot stone board with a grilled tomato & our signature salt. Best medium rare Add a sauce + 4

### REDEFINE FLANK STEAK & CHIPS (VG)

Tender, flank style cut of plant-based steak, chips Add a sauce + 4

### WHOLE GRILLED SEA BASS FILLET

Duchess potatoes, gremolata, hazelnut & cauliflower sauce

#### HALLOUMI FAJITAS (V)

Roasted peppers & onions, warm tortilla wraps, guacamole, salsa & chive sour cream Add free range British chicken breast + 6 Add rump steak + 8 Add king prawns + 8

## GRILLED PEACH & SPICY CAULIFLOWER WINGS (VG)

Broad beans, English garden peas, buckwheat, baby gem, baby spinach, broccoli couscous, toasted cashews, pistachio crumb, maple & mustard dressing Add free range British chicken breast + 6 Add king prawns + 8

#### **SAUCES**

4

Peppercorn Bone Marrow Gravy Blue Cheese (V) Bearnaise (V) Chimichurri (VG)

V Suitable for vegetarians • VG Suitable for vegans

An optional 12.5% service charge will be added to your bill. All gratuities go to the team that helped prepare and serve your meal.

Please select a main dish from the list above, this is included in your ticket price. Some dishes include supplements. Please always inform your server of any allergies or intolerances before placing your order.

Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens, including nuts and traces.

Some of our fish & meat products may contain bones. Detailed information on the legal allergens is available on request.





CHAMPAGNE\_\_\_\_





