

MAINS

All brunch plates will be served with a side of hash brown bites

PANCAKES

topped with clotted cream crispy bacon and maple syrup

VEGAN PANCAKES VE

topped with berry compote and rolled oats, maple syrup and finished with icing sugar

EGGS ROYALE F, GF*

smoked salmon served on an English muffin with poached eggs and hollandaise sauce dusted with paprika

EGGS FLORENTINE V, GF*

spinach served on English muffin with poached egg, hollandaise sauce and parmesan

CUMBERLAND SAUSAGE STACK

served on English muffin with poached eggs and posh ketchup

BACON STACK GF*

served on English muffin poached eggs and hollandaise sauce

SMASHED AVOCADO ON TOAST V, VE*, GF*

served with radish and poached eggs

KING OYSTER MUSHROOMS VE, GF*

served on English muffin with miso avocado butter topped with crispy kale and roasted garlic

DESSERTS

CHOCOLATE TOWER V

rich chocolate mousse with a centre of white chocolate and cream flavoured with whisky and coffee liqueur

COCONUT SORBET V, GF*

served with fruit reduction, coconut and biscuit crumb

NEW YORK VANILLA CHEESECAKE V, GF*

served with fruit compote

VANILLA TOFFEE HONEY ICE CREAM POT V

vanilla and toffee ice cream topped with a layer of toffee sauce and sugar nibs

Please ask your server for a gluten free menu. For health and safety reasons we don't permit food to be taken off the premises or brought onto the premises. For allergy control purposes we do not permit any modification of dishes. A discretionary service charge of 12.5% will be added to your final bill, inclusive of any prepaid items.

V - VEGETARIAN VE - VEGAN GF- GLUTEN FREE * - OPTION AVAILABLE ON REQUEST

All dishes are lovingly prepared in our kitchen where nuts and peanuts are prepared. Despite great care to ensure no cross contamination takesplace any items served may contain traces of nuts.

For more allergen information please speak to your server for our allergen matrix or scan the Kafoodle QR code below. For severe allergens please make our party planners aware ahead of your booking with us.

Choose one of the following options for your 2 hours of bottomless drinks:

Prosecco	St. Germain Spirits
Pink Sparkling Wine	Budweiser
Bellinis	Mocktails
Mojito	Soft drinks



Kafoodle