

BOTTOMLESS BRUNCH

35.00pp

*Bottomless drinks available for 90 mins

DRINKS

Peroni Nastro Azzurro

Italy (GF available) abv 5.1%, 330ml

Tempio Prosecco Extra Dry

125ml glass

Aperol Spritz

Aperol with Prosecco & Fever-Tree soda

Sarti Spritz

Notes of mango, passion fruit & blood orange,
mixed with prosecco & soda

MAINS

Choose one per person

Argyll Smoked Salmon Tartine

Whipped cream cheese, preserved lemon, pickled red
onion & mustard seeds, served on toasted rye bread

Avocado Tartine

Crumbled feta, toasted seeds & micro shoots,
served toasted sourdough

Eggs Benedict

Poached eggs, roast ham, hollandaise sauce,
chives & toasted English muffin

Angus Beef Burger

Brioche bun, crispy onions, spicy sauce & chips

Korean Fried Chicken

Crispy marinated boneless chicken, Korean spices, sesame
& Gochujang soy sauce, served with fries

Chargrilled Chicken Caesar Salad

Gem lettuce, Parmesan, pancetta, anchovies
& garlic sourdough croutons

A light Caesar dressing is available on request

Miso Glazed Aubergine

Pickled shiitake mushrooms, ginger, chilli & sesame,
Sriracha sauce & sticky rice

Lebanese Fattoush

Halloumi, crispy khubz bread, heirloom tomato, radish, cucumber,
mint, parsley & buttermilk

SIDES

Beef Dripping Chips 6.50

Flavoured with garlic & rosemary

Fries 6.00

(Add truffle & Parmesan 1.75)

Smashed Cucumber 5.50

Sweet tahini dressing, coriander, mint, chilli & sesame

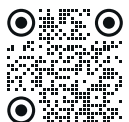
Iceberg Salad 5.50

Shredded lettuce, seaweed, roasted onion & apple dressing

A discretionary service charge will be added to your bill,
100% of this service charge will go to our team. Please always inform your
server of any allergies before placing your order as not all ingredients can be
listed and we cannot guarantee the total absence of allergens in our dishes.

 Vegetarian  Vegan

Allergens
& Calories
Scan this code.



SS25

RESTAURANT

EST.

R B G

2002

BAR & GRILL