



- Served Saturdays and Sundays from 10am till 4pm.
- Bottomless Brunch by reservation only. Reservations must be made a minimum of 24 hours in advance.
 - A deposit of £5 per person is required for all table sizes. Deposit is non-refundable if cancelled less than 24 hours in advance.
 - Price for Bottomless Brunch is £25 (alcohol) or £20 (non-alcohol).
- Price is per person and cannot be shared. Participants must choose between the 2 options in advance and will not be permitted to swap once the 2 hours have begun, although those choosing the Alcohol option will be permitted to substitute an alcoholic beverage for one off of the non-alcoholic menu.
 - Participants must order 1 dish from the Bottomless Brunch menu (included in price). Additional dishes may be ordered at an additional cost (prices as detailed within the main menu).
 - Seating times for Bottomless Brunch commence on the hour and 30 minutes past the hour between 10am and 4pm. The final slot begins at 2pm and finishes at 4pm.
 - Your 2 hour time slot starts at your reservation time, not when your party is complete. So as to maximise your booking, we advise you arrive 15 minutes before your reservation time.
 - If no one from your party is present 15 minutes into your reservation time, the table will be released and deposit will be non-refundable.
- A maximum of one round of drinks will be served in advance of the tables food order being taken.
 - Your drink will be replaced once it has been finished only.
 - Last pour will be 15 minutes before the end of your 2 hour slot and 1 additional drink per person will be served provided the individual has finished their previous drink.
- Participants are required to drink responsibly at all times. Drinking to excess will not be permitted. We reserve the right to refuse service to anyone in the party at the discretion of the Management.
 - Guests must be 18+ with a valid ID to participate in Bottomless Brunch.

(v) suitable for vegetarians. (ve) suitable for vegans.
All items are subject to availability.

ALLERGEN INFORMATION. Non-gluten menu is available upon request. If you have any allergies or dietary requirements please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten or other allergens. A full list of allergens in each dish is available for your peace of mind.

All prices include V.A.T.

Find our bar on Facebook Book online @ www.barooosh.co.uk



BOTTOMLESS BRUNCH

Served Saturday & Sunday, 10am-4pm Please see reverse for our "Brunch Code"

Sinners

£25 Bottomless

❖ **Prosecco**

❖ **Classic Bloody Mary**

❖ **Mimosa**

Prosecco & orange juice

❖ **Red Snapper**

Hayman's London Dry Gin with spiced tomato juice

❖ **Espresso Martini**

❖ **Breakfast Martini**

Saints

£20 Bottomless

❖ **English Breakfast Tea**

❖ **Freshly Ground Coffee**

❖ **Juices**

Pineapple, beetroot, apple, cranberry, tomato

❖ **Chegworth Raspberry and Apple**

❖ **Chegworth Rhubarb and Apple**

Choose one of the following brunch items

Full English

Streaky bacon, pork sausage, 2 eggs the way you like them, hash brown, black pudding, baked beans, beef tomato, flat mushroom and toast.

Veggie English (v)

2 vegetarian sausages, 2 eggs, baked beans, beef tomato, flat mushroom, hash brown and toast.

Halloumi breakfast (v)

Grilled halloumi, poached egg, potato rösti, flat mushroom, beef tomato and hollandaise sauce.

Avocado on rye (v)

Poached egg and chilli sauce.

Eggs Benedict

Poached eggs on a toasted English muffin topped with smoked streaky bacon and hollandaise sauce.

Buttermilk chicken waffle

Maple syrup and pomegranate seeds.

Eggs Royale

Poached eggs on a toasted English muffin topped with smoked salmon and hollandaise sauce.

Eggs Florentine (v)

Poached eggs on a toasted English muffin topped with baby spinach and hollandaise sauce.

Hot home-made buttermilk pancakes (v)

Strawberries, blueberries and raspberries, Greek yoghurt, toasted seeds and blossom honey, OR Streaky bacon and maple syrup.

Smoked salmon and scrambled eggs

Chives, black pepper and lemon.

Chorizo hash

Red peppers, onion, fried potato, 2 poached eggs and Sriracha sauce.