

BARBECUE BOTTOMLESS BRUNCH

BRUNCH PLATTER

COAL-ROASTED, DRY-AGED
BELTED GALLOWAY BEEF,
HOUSE-MADE SMOKED
BEEF SAUSAGES,
PORK BURNT ENDS

Andean yellow potatoes with
gochujang butter, fried eggs,
charred ramiro peppers &
red onions, bourbon-pickled
chillis, paratha, chimichurri

BOTTOMLESS DRINKS

WINE

white: Vino Blanco

red: Tempranillo Blend

Sparkling: Prosecco

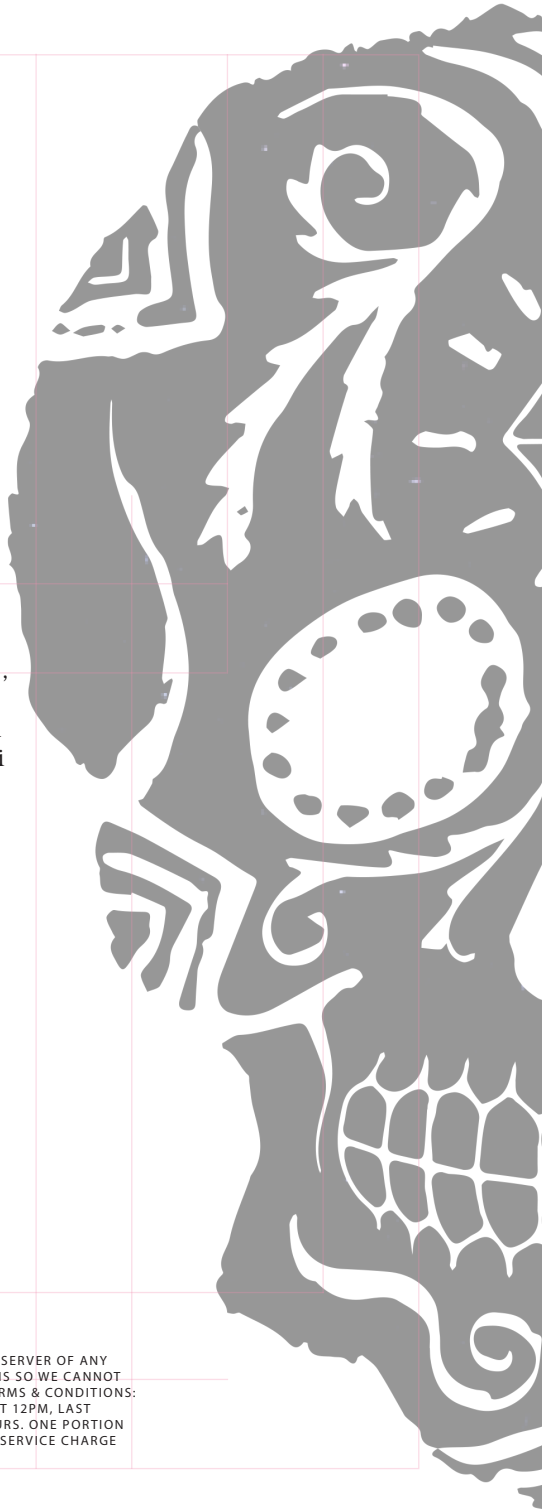
BEER

Unity lager

COCKTAILS

RED GIN FIZZ

LYCHILLI MARGARITA



FRIED EGGS CANNOT BE SUBSTITUTED. PLEASE ENSURE YOU INFORM YOUR SERVER OF ANY ALLERGIES YOU MAY HAVE - ALL ALLERGENS ARE PRESENT IN OUR KITCHENS SO WE CANNOT GUARANTEE THE ABSENCE OF TRACE ELEMENTS IN ANY OF OUR DISHES. TERMS & CONDITIONS: NOT VALID WITH ANY OTHER DISCOUNT OR OFFER. AVAILABLE SATURDAY AT 12PM, LAST SEATING AT 3:30PM, BOTTOMLESS BARBECUE BRUNCH SERVED FOR 1.5 HOURS. ONE PORTION PER PERSON. NO MENU OR DISH SUBSTITUTIONS. A DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED TO THE BILL.