# BOTTOMLESS BRUNCH



CHOOSE A BRUNCH DISH, ONE WOOD-FIRED PIZZA OR 3 TAPAS DISHES WITH UNLIMITED DRINKS FOR 90 MINUTES

£34.95 PER PERSON

BRUNCH COCKTAILS | HOUSE MOCKTAILS | MADRI | PROSECCO

#### **MORE 'FUEGO'**

Vodka, tropical falernum, apricot liqueur, almond syrup, Rubicon passion fruit & refreshing lemon, served flaming.

#### RASPBERRY RIPPLE

Vodka, sweet raspberry liqueur, fruity Funkin raspberry puree, lemon, topped with lemonade.

#### PORNSTAR MARTINI

Vodka, sweet passion fruit liqueur, passion fruit puree, apple, vanilla syrup.

#### **APEROL SPRITZ**

Aperol, fizz & soda.

#### STRAWBERRY FIELDS

Gin, strawberry, vanilla & lemonade.

### **ESPRESSO MARTINI**

Vodka, sweet Cazcabel Coffee tequila & ground coffee.

## PLEASE ASK YOUR SERVER FOR OUR SELECTION OF BRUNCH MOCKTAILS.

T&Cs apply. Our BrewStone bottomless brunch is available Fridays 5-9pm, Saturdays and bank holiday Sundays between 12-4pm.

## BOTTOMLESS BRUNCH

#### RUSTIC TOAST & EGGS

#### EGGS FLORENTINE



Farm fresh hass avocado, fresh spinach & poached eggs in hollandaise sauce.

#### **EGGS ROYALE**

Smoked salmon & poached eggs in hollandaise sauce.

#### **EGGS BENEDICT**

Premium roast ham & poached eggs in hollandaise sauce.

#### VEGGIE BREAKFAST V



Veggie sausages, halloumi, sauteed mushrooms, confit tomato, roasted new potatoes, baked beans, toast & eggs your way.

VEGAN AVAILABLE UPON REQUEST

#### **BREWSTONE BREAKFAST**

Pork & leek sausage, streaky smoked bacon, sauteed mushrooms, confit tomato, roasted new potatoes, baked beans, toast & eggs your way.

#### POACHED EGGS. **AVOCADO & HAM**

Free range poached eggs, farm fresh hass avocado & premium roast ham.

#### TAPAS

#### **GREEN & KALAMATA OLIVES**





Cypriot baked halloumi with honey, lime & chilli.

#### WOOD-FIRED BRIE



Wood-fire brie with onion jam, fried almonds & warm bread.

#### **CHICKEN SKEWERS** 6.60

Frango marinated chicken skewers & piri piri mayonnaise.

#### **PORK BELLY**

Glazed pork belly bites, aioli & toasted sesame.

#### PATATAS BRAVAS



Crispy garlic potatoes with a spicy smoked paprika sauce, drizzled with aioli.

#### **OCTOPUS SALAD**

Tender bite-sized octopus pieces with red pepper, silverskin onions, mediterranean vinaigrette, lemon juice & fresh parsley.

#### **PORK & LEEK SAUSAGES**

**HUMMUS** VG

Grilled pork & leek sausages served on creamy mashed potatoes with a tangy mustard gravy.

#### HAM & MANCHEGO **CROQUETTES**

Golden fried croquettes filled with serrano ham & manchego cheese, served with a herb mayonnaise.

#### **MUSHROOM &** CHORIZO BAKE

Mushrooms, spicy chorizo & manchego cheese, baked until golden.

#### **POTATO WEDGES**

Roasted potato wedges sprinkled with chorizo dust & drizzled with aioli.

> VEGAN AVAILABLE UPON REQUEST



Classic Spanish omelette served in bite-size squares, topped with fresh parsley.

Creamy hummus & dukkah served with flatbread.

#### **MEATBALLS**

Beef & chorizo meatballs served in pomodoro sauce with manchego cheese.

#### SHARING ANTIPASTI BOARD

Spanish chorizo, cured serrano ham, brie, manchego, olives, sundried tomatoes, served with rosemary focaccia & oil.

VEGETARIAN AVAILABLE UPON REQUEST

#### SPANISH PRAWNS

Spanish garlic, paprika & tomato prawns served with warm bread.

#### **MEDITERRANEAN** COUSCOUS SALAD V



Fluffy couscous with roasted vegetables, sun-dried tomatoes, lemon-garlic vinaigrette, garnished with fresh parsley.

### WOOD-FIRED PIZZA

#### MARGHERITA V



Pomodoro sauce mozzarella & herb oil. VEGAN AVAILABLE **UPON REQUEST** 

#### FUNGHI V



Pomodoro sauce, garlic oil, sauteed mushrooms & spinach.

ADD PROSCIUTTO COTTO +2.50

#### SPICY PULLED BEEF

Slow cooked pulled beef, smoked paprika, chillies & pomodoro sauce.

#### **SPANISH**

Chorizo, manchego cheese, braised peppers & pomodoro sauce.

#### **CARBONARA**

Soft cheese sauce, smoked Italian pancetta, mozzarella, creamy yolks & parmesan.

ADD PROSCIUTTO COTTO +2.50

#### **BREAKFAST**

Sausage, bacon, mushroom, tomato & egg.

VEGETARIAN AVAILABLE UPON REQUEST

#### **MEDITERRANEAN LAMB**

Slow roasted lamb, lemon oil, rosemary, braised peppers & pomodoro sauce.

#### CYMRU AM BYTH



Soft cheese crème fraiche base, leeks & smoked Welsh cheese.

ADD SMOKED PANCETTA +2.00







#### **DISHES MAY CONTAIN ALLERGENS**

We cannot guarantee that the 14 allergens are not present in our food. Please ask a member of our team for more information.