Bottomless Brunch

12pm - 5pm Everyday 90 Minutes FREE Selected Unlimited Drinks and 3 Selected Tapas

£39.95 per person

Tapas

Any 3 selected tapas served with pitta bread

Olive Miste (V) (GF)

A mix of Italian olives served with balsamic vinegar, olive oil and mixed bread

Fungi All'aglio (V) (GF)

Fresh mushrooms sautéed with garlic & seasonings

Patatas Bravas (V) (GF)

Deep fried potatoes topped with a spicy tomato sauce

Calamari

Seasoned and deep-fried calamari served with garlic mayo

Chicken & Chorizo Skewer

Grilled skewer with Peri-Peri bean sauce

Polpette Piccanti

Spicy beef meatballs in a tomato & garlic sauce

Houmous (V) (GF)

Homemade blend of chickpeas, tahini, cumin & olive oil

Greek Salad (V) (GF)

Classic salad with tomato, red onions, peppers, olives, feta, lettuce & balsamic dressing

Sucuk

Turkish dry & spicy beef sausage

Tzatziki (V) (GF)

Greek yoghurt with cucumber & garlic

Feta Roll (V)

Spinach & feta wrapped in crispy filo pastry & deep fried

Dolmades (V) (GF)

Warm vine leaves stuffed with rice, tomato & herbs

Mac & Cheese Croquettes (V) (GF)

Mac & cheese croquettes served with sriracha mayo

BBQ Chicken Wings

Marinated wings in Anatolian spices with sweet chilli sauce

Deep Fried Halloumi (V)

Panko coated halloumi served with pineapple chutney

Chicken Skewers

Deep fried chicken skewers with spicy garlic yoghurt dip

Chicken Livers

Sautéed chicken livers in Worcestershire sauce & spices

Drinks

Cocktails

- Pornstar Martini
- Espresso Martini
- French Martini
- Aperol Spritz
- Tropical Mango

Wines

- House White
- House Red
- House Rosé

Draft Beers

- Peroni
- Asahi

Spirits

- House Gin with Mixer
- House Vodka with Mixer

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens.

gf- gluten free, gfa- gluten free available, v- vegetarian, df- dairy free, n- may contain nuts, ve- vegan, vea- vegan option available