

BOTTOMLESS BRUNCH MENU

£27.5 per person

T's & C's Apply.

Choose your breakfast from the dishes below, to enjoy alongside our selection of unlimited drinks!

WELSH BREAKFAST

Cumberland sausage, smoked back bacon, free range egg, mushrooms, tomato, beans and toast.

SMASHED AVOCADO*

On toast, streaky bacon or poached egg, lemon oil, chilli flakes.

FRENCH TOAST

Brioche bread, berry compote, fresh berries, crème fraiche.

VEGETARIAN*

Vegetarian sausage & bacon, field mushroom, tomato, beans, toast poached egg, wilted spinach.

EGGS BENEDICT - 8.50

Two poached eggs on back bacon or smoked salmon, toasted muffin topped with hollandaise sauce.

*Can be adapted to Vegan

DRINKS

ALCOHOLIC

HOUSE PROSECCO

ROYAL ELDERFLOWER

Prosecco, St Germain elderflower Liqueur, cucumber, fresh mint.

CHAMBORD ROYAL

Prosecco, Chambord raspberry liqueur.

BORE DA

Prosecco and orange juice.

BLOODY MARY

Steel Town Vodka, tomato juice, Worcester sauce, Tabasco, lemon & celery.

LOW & NON-ALCOHOLIC

INNOCENT MARY

Tomato juice, Worcester sauce, Tabasco, lemon, celery.

ST. CLEMENTS

Victorian lemonade, orange juice. Served on the rocks.

ELDERFLOWER SPRITZ

Elderflower cordial, apple juice, freshly squeezed lime, lemonade.

SUNSET ON PEN Y FAN

Orange & Cranberry juice, mixed with freshly squeezed lime.

SEEDLIP GARDEN 108

The world's first distilled non-alcoholic spirit, Fever tree elderflower tonic, fresh mint.

FRESH - SEASONAL - LOCAL