

crafthouse

bottomless brunch

with free-flowing prosecco for £45 per person*

Available Saturday & Sunday 12:00-14:30

choose a snack

Homemade rapeseed oil focaccia (v) 732kcal
Whipped butter

Breaded cod cheeks 189kcal
Tartare sauce (3 pieces)

Mushroom arancini (v) 673kcal
Truffle mayonnaise (3 pieces)

Chicken & oyster mushroom yakitori 167kcal
Pickled radish

choose a brunch main

Smashed avocado toast (vg) 407kcal
Chipotle & peanut salsa, crispy tofu

Piquillo pepper & bloody mary baked beans 376kcal
Fried eggs, crispy Parma ham

Eggs Benedict 975kcal
Poached egg, muffin, honey & thyme roasted ham, hollandaise sauce

Eggs Florentine 737kcal
Poached egg, muffin, spinach, hollandaise sauce

Eggs Royale 813kcal
Poached egg, muffin, smoked salmon, hollandaise sauce

Smoked salmon & scrambled egg 546kcal
Rosti, avocado purée

Chicken & mango salad 801kcal
Cos lettuce, avocado, soy & lime dressing

Cheeseburger 1633kcal
Brioche bun, double patty, Emmental cheese, roasted onion mayo, French fries

*Free-flowing prosecco available for 90 minutes from order time. Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. (VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day. 12.5% discretionary service charge will be added to your bill. Prices include VAT