











STEP 1

Choose Your Drinks

-  PROSECCO
-  BLOODY MARY
-  APEROL SPRITZ
-  NUTCRACKER SPRITZ
-  POACHED PEAR SPRITZ
-  GREY GOOSE STRAWBERRY AND LEMONGRASS & MIXER
-  GREY GOOSE WATERMELON AND BASIL & MIXER
-  BOMBAY CITRON PRESSÉ & MIXER
-  BACARDÍ CARIBBEAN SPICED RUM & MIXER
-  PINT OF COORS

Alcohol Free

-  CUCUMBER & APPLE CRUSH
-  PASSION FRUIT & GINGER SPRITZ
-  NON-ALCOHOLIC PROSECCO
-  NON-ALCOHOLIC BEER

STEP 2

Upgrade to Signature Drinks

Celebrating a special occasion or just fancy a little treat?
Make your bottomless even better by adding your favourite drinks.



BOTTOMLESS PORNSTAR MARTINIS, SALTED CARAMEL ESPRESSO MARTINIS, PINTS OF MADRI

+7.50 *per person*



PROSECCO ROYALE +5.00 *per mini carafe*

Choose from a carafe of Chambord Black Raspberry or St Germain Elderflower to elevate your Prosecco.

STEP 3

Brunching until 3pm

Choose Your Main

- POACHED EGGS**

Poached eggs and rich hollandaise sauce on a toasted muffin with:

HAND-CARVED HAM SCOTTISH SMOKED SALMON HALLOUMI (V)
- BREAKFAST HASH (NGO)**

Sautéed bacon, chorizo, onions, diced sweet potatoes, avocado, wilted spinach, poached eggs and sriracha sauce.
- VEGAN BREAKFAST HASH (VE)**

Roasted diced sweet potatoes, red and golden beetroot, goji berries, avocado, wilted spinach and sriracha sauce.
- SMASHED AVOCADO & POACHED EGGS (V)**

Poached eggs on a toasted muffin with fresh avocado, spring onion and lime.

- BELGIAN WAFFLE & BERRIES (V)**

Topped with fresh mixed berries and mascarpone, served with a maple syrup dipping pot.
- FETA, BACON & LENTIL SALAD (NGO)**

Avocado, grapes, cucumber, tenderstem broccoli, golden beetroot, cherry tomatoes, crispy endive, with an agave & mustard dressing.

GO VEGAN with vegan feta and La Vie bacon rasher **(VE) (NGO)**

DELUXE BURROW’S BURGER


Our classic burger with gem lettuce, tomato, salsa and mayo in a brioche bun. Served with house fries.

ADD Monterey Jack cheese for 1.50

ADD bacon for 2.50

UPGRADE to sweet potato fries for 1.00

25p from the sale of this burger will be donated to the Motor Neurone Disease Association.



Indulge +5.00

-  **TURKEY & SMOKED HAM HOCK CHRISTMAS PIE**

Served with creamy mashed potatoes and rich gravy. Topped with sage & onion stuffing and a pig in blanket.

GO VEGGIE with veggie mince, onion & ale pie **(V)**

GO VEGAN with veggie mince, onion & ale pie and gastro chips **(VE)**
-  **THE CHRISTMAS CROQUE**

Toasted bloomer sandwich filled with breaded turkey, bacon, cranberry, melted Brie, cheddar, mozzarella and a gravy pot.

GO VEGGIE with buttermilk Quorn breast and La Vie bacon rasher **(V)**
- RUSTIC CIABATTA STEAK MELT (NGO)**

Tender steak fillet, sautéed mushrooms, Monterey Jack cheese, watercress, red onion marmalade and wholegrain mustard mayo on a rustic ciabatta. Served with house fries.
-  **FESTIVE STACK**

Pork & chestnut burger, crispy bacon, melted Brie, hot honey, mayo, tomato, gem lettuce, in a brioche bun. Served with house fries.

STEP 3

Dining after 3pm

Choose Your Main

-  **TURKEY & SMOKED HAM HOCK CHRISTMAS PIE**

Served with creamy mashed potatoes and rich gravy. Topped with sage & onion stuffing and a pig in blanket.

GO VEGGIE with veggie mince, onion & ale pie **(V)**

GO VEGAN with veggie mince, onion & ale pie and gastro chips **(VE)**
- BANG BANG CHICKEN FRIED RICE**

Crispy fried chicken smothered in bang bang sauce, egg fried rice, chilli peanuts and sesame & soy dressing.

GO VEGGIE with Quorn fillet **(V)**
- FLAT IRON STEAK (NGO)** +4.00

6oz steak marinated and pan-fried with crispy fried oyster mushrooms and salsa verde, served pink.

ADD peppercorn sauce for 1.50

ADD house fries for 2.50
- FIRECRACKER CHICKEN SALAD**


Hot & sticky fried chicken on a bed of shredded oriental vegetable salad, topped with crushed chilli peanuts, ponzu dressing, fresh lime and sesame seeds.
- FETA, BACON & LENTIL SALAD (NGO)**

Avocado, grapes, cucumber, tenderstem broccoli, golden beetroot, cherry tomatoes, crispy endive, with an agave & mustard dressing.

GO VEGAN with vegan feta and La Vie bacon rasher **(VE) (NGO)**
- Our burgers are served with house fries.

UPGRADE to sweet potato fries for 1.00
- CHEESE BURGER**

Our classic burger with Monterey Jack cheese, salsa and mayo in a brioche bun.

ADD bacon for 2.50
-  **FESTIVE STACK**

Pork & chestnut burger, crispy bacon, melted Brie, hot honey, mayo, tomato, gem lettuce, in a brioche bun.

STEP 4

Add Your Extras

- NIBBLES**

PRAWN CRACKERS (NGO) 1.00

ARTISAN BREAD (V) 6.50

BLISTERED PADRON PEPPERS (VE) (NGO) 4.95
- SIDES**

HOUSE FRIES (VE) (NGO) 4.50

GASTRO CHIPS (VE) (NGO) 4.95

SWEET POTATO FRIES (VE) (NGO) 4.95

BEER BATTERED ONION RINGS (VE) 4.95
- DESSERTS**

STRAWBERRY & RHUBARB CRUMBLE BLONDIE (V) 8.50

Ground almond blondie. Served warm with strawberry ice cream.

MINI NUTELLA DOUGHNUTS (V) 8.50

Served warm with vanilla ice cream and toasted hazelnuts.

BAKED VANILLA CHEESECAKE (V) 8.95

Served with raspberry sorbet.

YULE LOG BROWNIE (V) 8.95

Whipped spiced mascarpone.



Scan the QR code for more allergen and calorie information. If you have a food allergy or are sensitive to certain ingredients, please ask a server for assistance. **(V) Vegetarian (VE) Vegan (NGO) Non-gluten containing ingredients option available, please ask your server**

Due to the way our food is prepared it is not possible to guarantee the absence of allergens in our meals. Not all allergens are listed on the menu. We do not include 'may contain' information. Our menu descriptions do not include all ingredients. An optional service charge of 10% will be added to your bill. All tips and service charge will be shared between the team. All offers can be removed at any time (without notice) and are not available on a bank holiday or the day before a bank holiday. Timings of our offers may vary per site.