

ARBOUR THE BRUNCH

£50 PER PERSON | EVERY SATURDAY | 12-5PM

ENJOY 90 MINUTES OF BOTTOMLESS DRINKS WITH
A MAIN DISH OF YOUR CHOICE AND A DESSERT

*Sarti Spritz, Aperol Spritz, Crodino Spritz,
Stella Artois pints & Prosecco*

APEROL[®]
SPRITZ

MAINS

FryBaby
CLASSIC
FRIED CHICKEN

TENDERS & WAFFLE FRIES

2 tenders served with Comeback sauce & house pickles

CHICKEN & WAFFLE

2 tenders, sweet Belgian waffles & maple syrup

WHAMMY
KNOCKOUT PATTIES

CHEESEBURGER

*Dry-aged beef patty, onion, pickles, double American
cheese, house sauce, potato bun and fries*

SYMPPLICITY MUSHROOM BURGER V

*Mushroom patty, onion, double American cheese,
pickles, house sauce, potato bun and fries*

the *Field to fork*
rambler

CAESAR SALAD V / GF*

Served with focaccia croutons and a soft-boiled egg

MEZZE BOWL VE*

*Rainbow grains, pitta bread, hummus, olives,
tomato and mozzarella salad*

GLUTEN-FREE MEZZE BOWL VE* / GF

*Herbed rice, sweet potato, hummus, olives, tomato
and mozzarella salad, tortilla chips*

+ ADD GRILLED CHICKEN £4

DESSERT

Café Modo

**MINI CINNAMON
DOUGHNUTS V**

*With raspberry
sauce & sprinkles*

**TOFFEE LOADED
BROWNIES VE/GF**

*With chocolate
sauce*

FRUIT POTS VE/GF

*Mix of four fruits:
apple, melon, grapes
& pear*



12.5% discretionary service charge will be added to your bill for table service

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

V = Vegetarian
V* = Vegetarian option available
VE = Vegan

VE* = Vegan option available
GF = Gluten Free
GF* = Gluten Free option available