

While we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. We urge customers with any form of allergies to assess their own level of risk and consume dishes at their own risk. Please ask to speak to the chef on duty if you need any further information.

&29.50 for 1.5 hours - your choice of a dish from our brunch menu along with unlimited cocktails & mocktails

FROM 10-11.30AM

Full English

Pork sausages, bacon, free-range fried egg, grilled mushrooms, beans & grilled tomatoes.

Veggie Full English

Veggie sausages, grilled mushrooms, tomatoes, hash brown, halloumi & free-range fried egg

Full English MAX

Pork sausages, bacon, free-range fried egg, grilled mushrooms, beans, grilled tomatoes, hash browns & toast

Granola Smoothie Bowl

Layored granola, yoghurt & oats finished with fresh fruit

Waffles

Warmed Belgian waffle with your chosen topping (banana & chocolate, fruit & honey or bacon & maple syrup)

On Toast

Smoked salmon & scrambled egg
Halloumi & smashed avocado
Garlic mushroom, pesto & egg

Beach Bagel

(pick one filling)
sausage, veggie sausage, bacon, egg, mushroom, halloumi

(pick two fillings)

sausage, veggie sausage, bacon, egg, mushroom, halloumi

DAILY SPECIALS

Shown on the boards or ask a member of the crew
Additional charge may apply

Ginger Spice

Double Dutch cranberry and ginger, spiced dark rum
'I'll tell you what you want, what you really really want'

Shiver Me Timbers

Dark rum with ginger beer and lime with a twist of mint

Pornstar Martini

Vodka, passionfruit puree, lime juice

Peach Bellini

Peach & prosecco

Mimosa

Orange & prosecco

Espresso Martini

A classic shaken cocktail with vodka & espresso

Aperol Spritz

Aperol topped with prosecco & soda water

FROM 12PM

Pulled Beef Chilli

Wood-smoked slow-cooked beef brisket pulled into a traditional chilli con carne served with coriander rice, lightly salted tortilla nachos, fresh chopped salsa & sour cream. (five bean chilli available for veggies and vegans)

Braised Short Rib

On-the-bone short rib, braised for seven hours in our red wine and shallot stock, served with creamy dauphinoise potatoes, roasted shallots & Tenderstem broccoli

Bouillabaisse

Traditional French fish stew made with a selection of fresh fish & shellfish, served in a fresh baked cottage roll

Pork Belly Stir-fry

Strips of crispy and melt-in-your-mouth pork belly, crowned on soy and ginger noodles & a medley of sautéed vegetables

Vegan Homemade Pie

A curried cauliflower and sweet potato fully-encased pie served with chunky chips and sautéed vegetables.

Chef's Choice Risotto

Please ask a server for today's creation, served with a parmesan crisp and pea shoots

Fish & Chips

Tempura-battered hake with minted mushy peas, tartare sauce and chips

Toasted Crab Bagel

Hand-picked Portland crab, bonded with lemon, parsley & a smidge of mayo, finished with watercress

PIZZA

Margherita

Simply tomatoes & cheese

Sweetened Pig

Honey-roasted ham, caramelised onions & rocket

Spanish Hen

Chicken, chorizo, peppers & jalapeño

Jamaican Swine

Jerk pork belly pieces with coconut shavings & black beans

Napoli

Fresh anchovies, capers & olives

Mediterranean Mezze

Toasted tomato, basil, burrata & grapefruit

Make You Own

Tomato base with any two toppings

Crab Mac & Cheese

Hand-picked Dorset crab in a creamy sauce with macaroni & parmesan

Grilled Fish of the Day

Today's top catch simply grilled and served with sautéed potatoes and vegetables

Lasagne

Homemade rich & creamy lasagne, served with garlic sourdough & salad

BOTTOMLESS BRUNCH

11 - 3pm