

# HALLOWEEN BRUNCH

#### 2 courses £30 | 3 courses £35

Add free-flowing bubbles or margarita for an additional £25pp

#### Starters

Chicken taquitos, queso fresco, Pico de gallo
Eggs Benedict, chipotle pork belly, smoked tomato hollandaise
Smashed avocado, tortilla chips, Pico de gallo (vg)
Tuna tostada, avocado, tomatillo salsa, corn tortilla

### Mains

Blackened Cajun spice salmon burrito tomatillo salsa, slaw, guacamole, flour tortilla

BBQ jackfruit tacos, chipotle adobo, black beans & sweetcorn salsa (v)

Braised lamb shank, mole poblano, crushed plantain

Black bean & sweet potato quesadilla, avocado (vg)

## Sides | £6 each

Chargrilled tenderstem broccoli, pil pil (vg)

Chips, chipotle mayonnaise (v)

Tamales, sweetcorn and cheese

### Desserts

Buttermilk pancake, caramelised plantain, blue Agave syrup (v)Coconut panna cotta, passion fruit, coconut crumb (vg)Valrhona chocolate brownie, vanilla ice cream (v)Churros with cinnamon sugar and chocolate dip (v)

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

VG - suitable for vegan requirements / V - suitable for vegetarian requirements.

Adults need around 2000 kcal a day.

15% discretionary service charge will be added to your bill. Prices include VAT.

