



## BOTTOMLESS BRUNCH MENU

### EGGS BENEDICT

Poached eggs, ham, toasted muffin, hollandaise sauce (1a,4,7,13)

### ALL DAY BREAKFAST

Sausage, bacon, fried egg, Portobello mushroom, beef tomato, black pudding, sauté potato, sourdough toast (1a, 1e,7,9,13)

### CHICKEN BURGER

Southern style buttermilk chicken fillet, bacon, cheese, Café bar sauce, brioche bun & rustic fries (1a,4,7,13)

### VEGAN BURGER

Black bean & sweetcorn patty, red onion, tomato, lettuce, vegan Chicago sauce, charcoal bun & rustic fries (11,12,13)

### CAFE BAR BURGER

Beef patty, bacon, cheese, Café bar sauce, lettuce, tomato, pickle, brioche bun & rustic fries (1a,4,7,13)

### STEAK SANDWICH

6oz steak, goats cheese crumb, roasted peppers, jalapeno mayo, lettuce & rustic fries (1a,7,9,12,13)

### LOADED CHICKEN TENDERS

Hand crumbed southern style buttermilk tenders with cheese sauce, streaky bacon, parmesan shavings & rustic fries (1a, 4,7,12)

### WRIGHTS FISH & CHIPS

Battered cod, mashed peas, tartar sauce & rustic fries (1a,4,7,8,12,13)

### CARBONARA

Tagliatelle pasta, bacon, creamy sauce, egg yolk, parmesan shavings (1,4,7,13)

### CAFE BAR WINGS

Choice of Louisiana or BBQ wings, blue cheese mayo, celery stick & rustic fries (4,7,9,13)

### NACHOS

Tortilla chips, topped with chilli beef, salsa, guacamole, sour cream, coriander, jalapeno, cheese sauce (veggie option also available) (4,9,13)



## DRINK OPTIONS

### MIMOSA

Prosecco, orange juice

### BELLINI

Strawberry, passionfruit, peach

### PROSECCO



T&Cs One main course per person. One drink per person at a time.

ALLERGENS: 1Gluten 2 Peanuts 3 Nuts 4 Milk 5 Crustaceans 6 Molluscs 7 Eggs 8 Fish 9 Celery 10 Soy 11 Sesame Seeds  
12 Mustard 13 Sulphur & Dioxides 14 Lupin