



BRUNCH MENU
11AM-2.30PM
Saturday & Sunday

OWL FULL ENGLISH

Treacle Cured Bacon, 'OWL' Sausage, Herb Mushroom, Scrambled Egg, Brown Sauce & Crispy Potato Terrine (D,E,G) **£16**

DUCK & WAFFLE

Crispy Leven Farm Duck Leg, Malt Waffle, Maple & Chili, Fried Duck Egg (D,E,G,S) **£15**

CRUMPETS

Smoked Cod's Roe, Wild Boar Jam and Buttered Sourdough Crumpets (D,E,G,F) **£9**

BRUNCH 'OWL' MUFFIN

Spiced Rare Breed Pork Patty, Cheddar Cheese, Crispy Onion and Egg (D,E,G,M) **£13**

TRUFFLED SCRAMBLED EGG

Herb Roasted Mushroom, Truffled Scrambled Egg and Toasted Milk Bread (D,E,G) **£11**

BRUNCH COCKTAILS

"SPARKLING" COCKTAILS £13

MIMOSA

Cointreau, Freshly Squeezed Orange Juice, Crémant De Limoux

PEACH & ALMOND BELLINI

Peach Liqueur, Amaretto, Orange Juice, Crémant De Limoux

"STRAIGHT UP" COCKTAILS £14

YORKSHIRE BREAKFAST MARTINI

Leeds Gin, Rhubarb Liqueur, Rhubarb & Ginger Jam, Freshly Squeezed Orange Juice

ESPRESSO MARTINI- Baileys Or Hazelnut Or Classic

Eristoff Vodka, Kaluha, Espresso, Liqueur of Choice

"OVER ICE" COCKTAILS £12

MATCHA GIN SPRITZ

Hendricks Gin, Matcha Tea, Cloudy Apple Juice, Lime

OWL BLOODY MARY

House-Infused Marmite Vodka, Tomato Juice & Owl Spice Mix, Pickles

"NON ALCOHOLIC" COCKTAILS £5

APPLE & ELDERFLOWER MOCKTAIL

Cloudy Apple Juice, Elderflower Cordial, Lemon

FRUIT PUNCH

Pineapple, Orange, Cloudy apple Juice, Blood Orange

10% discretionary service charge will be added to your final bill

Allergens Key:

C (Celery), G (Gluten), Cr (Crustaceans), E (Eggs), F (Fish), L (Lupin), D (Dairy), Mo (Molluscs), M (Mustard), N (Nuts), P (Peanuts), Ss (Sesame Seeds), S (Soya), Sd (Sulphur Dioxide)