

BOTTOMLESS BRUNCH MENU

Please choose one starter or main and a dessert

Start with Soup of the Day

Served with warm bread roll

Crispy Fish Manchurian

Soy, garlic, chilli sauce, coriander sprigs

Grilled Bury Black Pudding

Mustard potatoes, poached egg & Hollandaise sauce

Grilled Paneer Tikka

Garden salad & mint sauce

Cheese & Tomato, Chilli Flatbread

Spicy Pulled Chicken bon bons

Chilli jam and cress

Main Course

Signature Grill House Burger

Crispy bacon, lettuce, tomato, onion, pickles, smoked cheese, chilli jam served with fries

Grilled Cajun Chicken

Steamed buttered vegetables, baby potatoes, garlic & chilli drizzle

Punjabi Dhaba Butter Chicken

Steamed fragrant rice, buttered naan & poppadom

Beer-battered Fish and Chips

With mushy peas

Paneer Butter Masala (V)

Steamed fragrant rice, buttered naan and poppadom

Plant-based Grill House Burger (ve)

Vegan chipotle mayonnaise, roasted onion gravy served with fries

Vegan Penne Arrabbiata (v)(ve)

Vegan meat balls, Cheese & Parsley

Dessert Divine

Sticky toffee pudding

Toffee sauce, caramel ice cream

Warm Chocolate brownie

Chocolate sauce, Marshmallows & Ice Cream

Lemon & Raspberry drizzle Cake (GF/Ve)

Fresh Fruit salad & Cream (GF/ V)

Chocolate sauce, vanilla ice cream

*Advance booking required. Limited time offer. T&C apply.

INCLUSIVE DRINKS

(Subject to Availability)

Draught Lagers & Cider (Pint or Half)

Madri, Carling, Aspoll Cider

Spirits (Single Measure only 25ml)

Smirnoff Vodka, Gordons Gin,
Jack Daniels Disaronno
Bacardi Rum, Bell's Whisky,
Archers
Captain Morgan Dark Rum

House Wines

White wine & Red wine, Rose (175ml)

Soft Beverages

All mixers (Not flavoured)
J2Os
Draught – Pepsi/ Diet Pepsi/ Lemonade (Half Pints)

SHOTS/ BOTTLED BEERS/ PREMIUM DRINKS ARE NOT INCLUDED

ONLY ONE DRINK PER PERSON AT A TIME
& EMPTY GLASSES MUST BE EXCHANGED

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