

Bottomless drinks

T&C's 18+ Age restriction. One drink pp per order. Unresponsible drinking (downing drinks) will not be accepted. There will be a fair and safe amount of time between each order. Whole table must participate. Our server has the right to refuse service.

INCLUDED drinks

Spirits (25ml with house mixer)

House Vodka
House Gin
Peach Liqueur
Fruit juice mixer add 40p

Bubbles & Pints

Carlsberg ½pt
Bonne Sante Pilsner
Sparkling White, Pirani Cuvee Spumante
Rose spritz
(Both white & rose above 125ml)

Cocktails

MIMOSA

Prosecco & orange juice

SEX ON THE BEACH

Vodka, peach liqueur, orange juice & cranberry juice

WOO WOO

Vodka, peach liqueur & cranberry juice

Non alcoholic

Speciality tea
Americano
Latte
Flat white
Espresso
Kiwi Fizz
Raspberry Lemonade
Strawberry & Elderflower Fizz
Passionfruit & Orange
Pepsi Max
Lemonade Zero
Orange Juice

All cocktails are made to order.
Please be patient with wait times.
We will ensure your bottomless value is met.

PREMIUM drinks

ADD £10 pp

Spirits (25ml with house mixer)

Absolut Vodka
Absolut Vanilla Vodka
Beefeater Gin
Beefeater Pink Gin
Disaronno
Jack Daniels
Havana Club
Southern Comfort
Aperol Spritz
Dead Man's Finger Coconut Rum

Draught

Estrella Damm pint
Thatcher's Juicy Apple pint
San Miguel

Wine

Prosecco Spumante Doc 125ml
Midor 175ml
Zinfandel Rose 175ml
Tempranillo 175ml

Cocktails

PORNSTAR MARTINI

Vanilla Vodka, Passionfruit Liqueur, Passionfruit Blend, Vanilla Syrup and shot of Prosecco on the side. *Bursting with zingy fruit flavours, perfect for celebrating with friends topped with Prosecco for a special tippie.*

PINA COLADA Dead Man's Fingers Coconut Rum, Coconut Milk, Cream of Coconut, Pineapple & Lime. *Creamy, fruity and delightfully retro. The national drink of Puerto Rico, where it was invented in the 20th century.*

PASSIONFRUIT AND ELDERFLOWER SPRITZ

Beefeater Gin, St. Germain, Passionfruit Syrup, Prosecco, Lemon, Soda. *This floral elderflower delight, with a sweet & fruity passionfruit twist, makes a truly luxurious prosecco spritz.*

STRAWBERRY & CUCUMBER MOJITO

Havana 3yr Rum, Strawberry & Cucumber Syrup, Strawberry Liqueur, Lime Juice, Mint, Soda. *Several classic combos brought together: Strawberry rum, mint & cucumber, to bring a new fresh take on a classic. This delightful blend offers a perfect balance of sweetness and coolness, making it summer in a glass all year round.*

MANGO MIST

Absolut Mango, Triple Sec, Lychee juice, Orange juice, Lemonade. *A refreshingly fruity with a tropical twist.*

CHERRY BOMB

Absolut vodka, Velvet Falernum, Triple sec, lime juice, grenadine, cranberry juice. *Dry and Sweet with a kick. Tastes just like cherry sweets.*

BUTTERFLY GIN TEA

Beefeater Gin, Apricot Liqueur, Lemon Juice, Agave Elderflower Syrup, Apple Juice & Butterfly Pea Tea. *This colourfully layered cocktail, with fruity gin flavour, will be sure to impress.*

HIBISCUS PALOMA

Buen Amigo tequila, grapefruit juice, hibiscus syrup, lime juice, ting. *Savour the refreshing taste of hibiscus paloma, a delightful cocktail that combines the floral essence of hibiscus with zesty grapefruit. This vibrant drink offers a perfect balance of sweet and tangy flavours, making it a delicious choice.*



Bottomless menu

The Custom House . Barbican
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www.bonnesanteplymouth.co.uk



Bottomless brunch

Available 12-4.30pm daily* Sunday - Thursday £35pp
Friday & Saturday £39pp
Non Alcoholic £29pp

(*Excludes bank holiday Sundays)

90 minutes bottomless booze. Choose any one main per person OR sharing board per two people. Whole table must participate. Groups of 12 - multiple groups available.

Included dishes:

Caesar Salad parmesan, anchovy, ciabatta croutons, caesar dressing v

Add: chicken 4

BLT Ciabatta crispy bacon, maple & sun blushed tomato salsa, lettuce, plum tomato, garlic mayo gf*

Crispy Calamari citrus mayo, chilli flakes, garlic oil, spring onion & coriander, paprika fries gf

Pork & Cheddar Croquettes, jalapeno mayo, shaved parmesan, fresh chive, paprika fries

Cauliflower Pakora with seasoned fries, spicy tomato sauce, mango ku-li, spring onion & coriander v gf

Loaded Fries bbq pulled pork, parmesan, red & spring onion gf

Tomato & Mozzarella Flatbread homemade tomato sauce, fresh tomato salsa, mozzarella, parsley vg gf*

Satay Noodle Bowl vermicelli rice noodles, peanut, turmeric & coconut sauce, asparagus, courgette, red onion, bok choy, sweet potato, crushed peanuts vn*

gf Add: chicken or king prawns 4

Thai Green Curry sticky coconut rice, asparagus, courgette, red onion, bok choy, spinach vn

Add: chicken or king prawns 4

Korean Bao Buns pulled pork, kimchi, spring onion, garlic and lemon mayo

Mains 4.5 upgrade

Korean Fried Chicken Burger, honey-glaze, brioche bun, gochujang mayo, dill pickle, lettuce, spring onion, **Tempura King Prawn Tacos** soft flour tortillas, cho cho & coriander slaw, lettuce and chipotle mayo, fries gf

Smashed Beef Burger brioche bun, emmental cheese, caramelised red onion, lettuce, burger sauce, paprika fries gf

Seafood linguine, king prawns, white fish, clams, mussels, white wine and citrus cream sauce, soft herbs

Crispy Teriyaki Chicken, sticky coconut rice, bok-choy, spring onion & coriander, sesame seeds

Crispy Teriyaki Tofu, sticky coconut rice, bok-choy, spring onion & coriander, sesame seeds

Moules-frites, local fresh steamed mussels, classic marinere sauce, seasoned fries, house focaccia gf*

Home-Made Veggie Burger emmental or vegan cheese, bbq mayo, watercress, choice of burger bun, paprika fries v vn*

Hot honey glazed, half roasted chicken, honey and chorizo oil, torched lime gf

Add paprika fries 5

Mushroom & Goats Cheese Baked Flatbread yoghurt mustard base, roasted garlic mushroom, goats cheese, roasted hazelnuts & watercress v gf*

Salami & Whipped Feta Cheese Baked Flatbread tomato, chipotle base, Italian salami, whipped feta cheese, pickled fennel, red onion gf*

Steak Ciabatta rib-eye steak, rocket, balsamic caramelised onions, blue cheese sauce and seasoned fries gf*

Fish Finger Sandwich tempura cod, little gem lettuce home-made tartare sauce and seasoned fries gf*

King Prawn Ciabatta king prawns, rocket, marie-rose sauce and seasoned fries gf*

Mains 12 upgrade

Steak Frits, 8oz rib-eye steak, seasoned fries, Jack Daniels peppercorn sauce, parmesan shavings, smoked rosemary gf*

Bottomless supper

5-8pm Sunday - Thursday* £44pp
5-8.30pm Friday & Saturday £49pp
Non Alcoholic £39pp

(*Excludes bank holiday Sundays)

90 minutes bottomless booze. Choose any one main per person OR sharing board per two people. Whole table must participate. Groups of 12 - multiple groups available.

Steak Frits 8oz rib-eye steak, seasoned fries, Jack Daniels peppercorn sauce, parmesan shavings, smoked rosemary gf*

(Add 10 upgrade or shared per two people)

Tempura King Prawn Tacos soft flour tortillas, cho cho & coriander slaw, lettuce & chipotle mayo gf

Wild mushroom risotto, shaved parmesan, toasted hazelnuts, baby watercress v gf

Seafood linguine, king prawns, white fish, clams, mussels, white wine and citrus cream sauce, soft herbs

Caesar Salad v parmesan, anchovy, ciabatta croutons, caesar dressing v

Add: chicken

Korean Fried Chicken Burger, honey-glaze, brioche bun, gochujang mayo, dill pickle, lettuce, spring onion, toasted sesame

Smashed Beef Burger brioche bun, emmental cheese, caramelised red onion, lettuce, burger sauce, paprika fries gf*

Add: bbq pulled pork 4 gf

Home-Made Veggie Burger emmental or vegan cheese, bbq mayo, watercress, choice of burger bun, paprika fries v vn*

Thai Green Curry sticky coconut rice, asparagus, courgette, red onion, bok choy, spinach gf vn*

Add: chicken or king prawns 4

Moules-frites, local fresh steamed mussels, classic marinere sauce, seasoned fries, house focaccia gf*

Hot honey glazed, half roasted chicken, honey and chorizo oil, torched lime gf

Add: paprika fries 5

Crispy Teriyaki Chicken sticky coconut rice, bok-choy, spring onion & coriander, sesame seeds

Crispy Teriyaki Tofu sticky coconut rice, bok-choy, spring onion & coriander, sesame seeds v

Satay Noodle Bowl vermicelli rice noodles, peanut, turmeric & coconut sauce, asparagus, courgette, red onion, bok choy, sweet potato, crushed peanuts gf vn*

Add: chicken or king prawns 4

Korean Bao Buns pulled pork, kimchi, spring onion, garlic & lemon mayo

Tomato & Mozzarella Flatbread homemade tomato sauce, fresh tomato salsa, mozzarella, parsley vg gf*

Mushroom & Goats Cheese Baked Flatbread yoghurt mustard base, roasted garlic mushroom, goats cheese, roasted hazelnuts & watercress v gf*

Salami & Whipped Feta Baked Flatbread tomato, chipotle base, Italian salami, whipped feta cheese, pickled fennel, red onion gf*

Sharing Boards (per 2 people)

Seafood Meze Board chilli and garlic king prawns, salt and pepper crispy calamari, chef's taramasalata, smoked salmon, mixed olives, paprika fries & toasted ciabatta gf* (2ppl)

Cheese Platter baked camembert, cheddar, Cornish yarg, crackers, toasted ciabatta, silverskin onions, marinated olives, pretzels, grapes, English pickle & sun-blushed tomatoes gf* v (2ppl)

Charcuterie Board ham, salami milano, chorizo, baked camembert, cheddar, grapes, marinated olives, cornichons, sun-blushed tomatoes, pretzels & toasted focaccia gf* (2ppl)

Steak Frits 8oz rib-eye steak, seasoned fries, Jack Daniels peppercorn sauce, parmesan shavings, smoked rosemary gf*

Dessert

Sweet plate to share: Brownie, Biscoff cheesecake, Dark chocolate tart, vn* or

Cheese dessert plate available for £3 per person supplement gf*

A flavoured liquor per person

