



Christmas
BOTTOMLESS
BRUNCH
& SUPPER
MENUS

AVAILABLE FROM
27TH NOVEMBER - 24TH DECEMBER

Ground Floor, The Custom House
Barbican. T: 01752 310263

www.bonnesanteplymouth.co.uk



Bottomless BRUNCH

- Available 12 – 4pm daily
- Sun – Thur £32pp ● Fri– Sat £36pp
- Non Alcoholic option £22pp

90mins bottomless booze. Whole table must participate.
Groups of 12 - multiple groups available.

BRUNCH : INCLUDED

Shakshuka, chef's shakshuka, poached eggs, feta cheese, parsley, sliced sourdough toast (gf*) (v*)

Baked sweet potato, chickpea & coconut curry, house salsa, micro coriander (gf) (vn)

Sweet bacon & eggs, maple glazed bacon, scrambled eggs, fresh blueberry sauce, sliced sourdough toast (gf*)

Scrambled sweet maple tofu, smashed avocado, fresh chilli, micro coriander, sourdough toast (gf*) (vn)

Crushed new potato, butternut squash, spinach, scrambled eggs, tomato salsa, sourdough toast (gf*) (v)

Scrambled egg on toast, two free range eggs, parsley, sourdough toast (gf*) (v)

Broad bean hummus bagel, artichoke, mint and garden pea salad, red onion, rocket, salsa verde (gf*) (vn)

BLT bagel, crispy bacon, barbeque sauce, cos lettuce, beef tomato (gf*)

BRUNCH UPGRADES : £4

Smoked haddock kedgeree, coconut rice, mild curry sauce, poached eggs, watercress, salsa verde (gf)

Steak & eggs, rump steak strips, poached eggs, red wine jus, salsa verde, watercress (gf*)

Sweetcorn fritter, grilled halloumi, smashed avocado, poached eggs, chilli flakes, maple syrup (gf) (v*)

Vegan quesadilla 'kay suh dee uh' sweet potato, black beans, sweetcorn, salsa, vegan cheese, spring onion, coriander, vegan yogurt dip, (gf*) (vn)

Chicken quesadilla, chicken, sweet potato, sweetcorn, bell peppers, salsa, mozzarella cheese, smashed avocado, spring onion and coriander (gf*)

Smoked salmon bagel and homemade taramasalata, poached asparagus, red onion, tomato bisque emulsion, watercress (gf*)

Smashed avocado bagel, feta cheese, chilli flakes, cherry tomato, watercress (gf*) (v*)

MAIN UPGRADE : £6.50

Thai green curry, asparagus, red onion, courgette, bok-choy, bell pepper, spinach, sticky coconut rice (gf) (vn*)

+ chicken , prawns or tofu 3.50

Satay chicken vermicelli noodles, peanut, turmeric & coconut sauce, asparagus, courgette, red onion, bok-choy, bell pepper, sweet potato, crushed peanuts (gf)

Crispy tofu vermicelli noodles, chick-pea & mango soy sauce, asparagus, courgette, red onion, bok-choy, bell pepper, butternut squash, coriander (vn) (gf)

Peri-peri chicken, marinated chicken breast, crispy bacon, Emmental cheese, peri mayo, beef tomato, lettuce, brioche bun (gf*)

Garlic mayo chicken burger, marinated chicken breast, crispy bacon, smashed avocado, garlic mayo sauce, lettuce (gf*)

Smashed beef burger, two 3oz smashed beef patties, caramelised onion, Emmental cheese, lettuce, house burger sauce, brioche bun (gf*)

Meatless cheeseburger, meat free patty, vegan cheese, vegan BBQ mayo, caramelised onion, watercress, beef tomato, house salsa, choice of bun (gf*) (vn)

Margherita pizza, house tomato sauce, sun blushed tomato, mozzarella, vegan mozzarella, fresh basil (gf) (vn*)

Pollo pizza, chicken, bacon, BBQ sauce base, roasted tomatoes, red onion, sweet potato, mozzarella, parmesan (gf)

Farmhouse pizza, ham, mushroom, spinach, tomato base, mozzarella, parmesan shavings (gf)

Chicken caesar salad, chicken, cos lettuce, house caesar dressing, croutons, parmesan, anchovy (gf)

Greek salad, kos lettuce, tomato, cucumber, bell pepper, onion, feta, olives, lemon olive oil (gf) (v*)

Baked BBQ chicken & bacon nachos American cheese, chicken, bacon, BBQ sauce, red onion, mozzarella (gf)

DRINKS... *this way*

T&C's 18+ Age restriction. One drink pp per order.
5 minute order restriction. Whole table must participate.
Our server has the right to refuse service.

Bottomless SUPPER

- Available 5 – 8pm Sun to Thur ● 6-8.30pm Fri & Sat
- Sun – Thur £40pp ● Fri– Sat £46pp
- Non Alcoholic option £34pp

Incl: one main & sharing dessert platter
90mins bottomless booze. Whole table must participate.
Groups of 12 - multiple groups available.

SUPPER

INCLUDING FESTIVE SPECIALS*

Thai green curry, asparagus, courgette, red onion, bok-choy, bell pepper, spinach, sticky coconut rice 🍴
(gf) (vn*)

+ chicken, prawns or tofu 3.50

Satay chicken vermicelli noodles, peanut, turmeric & coconut sauce, asparagus, courgette, red onion, bok-choy, bell pepper, sweet potato, crushed peanuts (gf)

Crispy tofu vermicelli noodles, chick-pea & mango soy sauce, asparagus, courgette, red onion, bok-choy, bell pepper, butternut squash, coriander (gf) (vn)

Sweet chilli beef vermicelli noodles, rump steak cubes, asparagus, courgette, red onion, bok-choy, bell pepper, portobello mushroom, fresh chilli slices 🍴 (gf)

Peri-peri chicken burger, marinated chicken breast, crispy bacon, Emmental cheese, peri mayo, beef tomato, lettuce (gf*)

Smashed beef burger, two 3oz smashed beef patties, caramelised onion, Emmental cheese, lettuce, house burger sauce (gf*)

Garlic mayo chicken burger, marinated chicken breast, crispy bacon, smashed avocado, garlic mayo sauce, lettuce (gf*)

Meatless cheeseburger, meat free patty, vegan cheese, vegan BBQ mayo, caramelised onion, watercress, beef tomato, house salsa (vn)

Margherita pizza, house tomato sauce, sun blushed tomato, mozzarella/vegan mozzarella, fresh basil (gf) (vn*)

Farmhouse pizza, ham, mushroom, spinach, tomato base, mozzarella, parmesan shavings (gf)

Chicken caesar salad, chicken, cos lettuce, house caesar dressing, croutons, parmesan, anchovy (gf)

Greek salad, kos lettuce, tomato, cucumber, bell pepper, onion, feta, olives, lemon olive oil (gf) (v*)

Seafood meze (2ppl) pil pil prawns, salt & pepper crispy calamari, smoked salmon, Greek salad, homemade taramasalata, sourdough bread (gf)

Charcuterie board (2ppl) ham, salami, garlic sausage, brie, artichoke, olives, sun blushed tomato, sourdough bread (gf)

DESSERT

SHARING platter (gf) (vn*)

A sharing selection of our dessert treats
OR Shot of flavoured liquor per person

ALCOHOLIC

- Prosecco 125ml
- Sparkling pink Moscato 125ml
- Mimosa 150ml
- Gin & Mixer 25ml
- Pink Gin & mixer 25ml
- Carlsberg half pint
- Vodka & mixer 25ml
- Archers & mixer
- Fruit juice mixer add 40p

PREMIUM UPGRADE: 7.50

- Havana Especial 25ml
- Disaronno 25ml
- Jack Daniels 25ml
- Estrella half pint
- Thatchers Haze half pint
- Pinot Grigio 175ml
- Merlot 175ml
- Zinfandel rose 175ml

COCKTAIL UPGRADE: 7.50

- Passionfruit Martini
- Absolut Vanilla vodka, passionfruit liqueur, passionfruit blend, vanilla syrup

- Mango Mist
- Absolut Mango, triple sec, lychee juice, orange juice, lemonade
- Strawberry Shrub
- Hendricks Gin, rhubarb syrup, strawberry puree, lemon juice, soda
- Tropical Punch
- Midori, Malibu, sugar, lemon juice, pineapple juice, lemonade

NON ALCOHOLIC

- Speciality tea
- Americano
- Latte
- Flat white
- Espresso
- Kiwi fizz
- Rhubarb lemonade
- Strawberry & elderflower fizz
- Passionfruit & orange fizz
- Pepsi max
- Lemonade zero
- Orange juice
- Apple juice

GF - GLUTEN FREE VN - VEGAN

* - GLUTEN FREE OR VEGAN OPTION AVAILABLE



Festive SPECIALS

to eat

Roasted Turkey Breast* or Vegan House Nut Roast*

root vegetable medley, curly kale, herb & chestnut stuffing, red wine jus, cranberry sauce | GF

(12-9pm) £17.20 (**£6 upgrade with Bottomless Brunch INCLUDED WITH BOTTOMLESS SUPPER**)

Artisan Festive Pizza*

cranberry base, pulled oats, roasted sweet potato, caramelised sprouts, roasted chestnuts, nutmeg shavings, vegan or regular mozzarella | GF VN

(12-9pm) £15.20 (**£6 upgrade with Bottomless Brunch INCLUDED WITH BOTTOMLESS SUPPER**)

Turkey brunch

grilled turkey breast, homemade cranberry sauce, roasted butternut squash, watercress, red wine jus | GF

(12-5pm) £11.90 (**£4 upgrade with Bottomless Brunch**)

to drink

Vin Brûlée (Mulled wine) £6.10

(**Premium Bottomless Lunch & Supper Upgrade £7.50**)

Cranberry Gin Liqueur & Tonic £5.40

(**Premium Bottomless Lunch & Supper Upgrade £7.50**)

Tis Christmas £10.20

(**Premium Bottomless Supper Upgrade £7.50**)

Homemade Cinnamon & Red Fruits Infused Vodka, Lime Juice, Cinnamon Syrup, Apple Juice, Red Berry Infusion.

A sweet and spiced treat, enjoy the different layers of tastes or give it a stir to have a smooth delicacy with notes of cinnamon and red fruits.