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 Liquer
Fruit juice mixer add 40p

Bubbles & Pints
Bonne Sante Pilsner
Prosecco Spumante Doc 125ml
Pirani Cuvee Spumante
Rose spritz
(Both white & rose above125ml)

Cocktails
MIMOSA
Prosecco & orange juice

SEX ON THE BEACH
Vodka, peach liquer, orange juice & cranberry juice

WOO WOO
Vodka, peach liquer & cranberry juice

Non alcoholic
Speciality tea
Americano
Latte
Flat white
Espresso
Kiwi Fizz
Rasberry 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
Havanna Club
Southern Comfort
Aperol Spritz
Malibu

Draught
Thatcher's Gold
San Miguel

Wine
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 tipple.

BERRY BELLINI
Raseberry Puree, Prosecco. Fruity and decadent, a perfectly elevated glass of bubbly

PINA COLADA
Coconut Liquer, 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.

ELDERFLOWER & CUCUMBER SPRITZ
Beefeater Gin, St. Germain, Passionfruit Syrup, Prosecco, Lemon, Soda. A delicate and floral spritz blending fragrant elderflower with crisp cucumber, lifted by the bubbly spritz and a hint of citrus.

MANGO MIST
Absolut Mango, Triple Sec, Lychee juice, Orange juice, Lemonade. Refreshingly fruity with a tropical twist.

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.

PASSIONFRUIT MOJITO
White Rum, Passionfruit Purée Blend, Lime, Mint, Soda. A zingy summer twist on a refreshing classic cocktail.

BLUE ISLAND
Vanilla Vodka, Gin, Tequila, Blue Curaçao, Melon Liqueur, Sour Mix, Sugar syrup, lemonade. Tastes as thirst quenching as it looks, giving you all the holiday and sunshine feels.

ESPRESSO MARTINI
Vanilla vodka, coffee liqueur, fresh espresso, gomme syrup. A velvety smooth staple a must have for that post brunch pick me up.

BONNE Santé
restaurant . cocktail bar

Bottomless menu

The Custom House . Barbican
01752 310263

www.bonnesanteplymouth.co.uk

Bottomless brunch

Available12-4.30pm 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 tom ato 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
Burrata Salad creamy Burrata, crisp rocket and water cress, with pickled red onion & fennel, fresh baby tomato, topped with toasted pine nuts, zesty lemon & a dash of chutney

Mains 4.5 upgrade

Korean Fried Chicken Burger, honey-glaze, brioche bun, gochujang mayo, dill pickle, lettuce, spring onion, paprika fries
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 mariniere 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*

BONNE Santé restaurant . cocktail bar

gf - gluten free vn - vegan v - vegetarian vn* - vegan option available gf* - gluten free option £sup v* - vegetarian but contains cheese

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 mariniere 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

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