

# 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\*)

**Nachos grande** salted tortilla chips, chilli con carne, melted cheese, house salsa, guacamole, sour cream (gf)

# Bottomless SUPPER

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

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)

**Nachos grande** salted tortilla chips, chilli con carne, melted cheese, house salsa, guacamole, sour cream (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** (shared per 2ppl) pil pil prawns, salt & pepper crispy calamari, smoked salmon, Greek salad, homemade taramasalata, sourdough bread (gf)

**Charcuterie board** (shared per 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 pp

## ALCOHOLIC

- Frizzante Prosecco 125ml
- Sparkling Sweet Moscato 125ml
- Draught: Carlsberg ½ pint
- Spirits: Vodka, Gin, Archers 25ml (with house mixer)
- Sex on the Beach
- Woo Woo

Fruit juice mixer add 40p

## NON ALCOHOLIC

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

## PREMIUM UPGRADE £10

### SPIRITS: (25ml with mixer)

- Absolut Vodka • Beefeater Gin
- Beefeater Pink Gin • Disaronno • Jack Daniels • Havanna Club
- Dead Man's Finger Coconut Rum
- Southern Comfort • Aperol

### DRAUGHT:

- Estrella Damm ½ pint
- Thatchers Haze ½ pint

### WINE:

- Pinot Grigio 175ml
- Merlot 175ml
- Zinfandel rose 175ml
- Prosecco Spumante Doc 125ml

### COCKTAILS:

- **Passionfruit Martini**: Absolut Vanilla vodka, passionfruit liqueur, passionfruit blend, vanilla syrup
- **Mango Mist**: Absolut Mango, triple sec, lychee juice, orange juice, lemonade
- **Strawberry Shrub**: Beefeater London Gin, rhubarb syrup, strawberry puree, lemon juice, soda
- **Tropical Punch**: Midori, Malibu, sugar, lemon juice, pineapple juice, lemonade

**PREMIUM UPGRADE PACKAGE**  
ANY FOOD ITEM & PREMIUM DRINKS UPGRADE  
£48.50pp

DRINKS... *this way*

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.  
Tables of 10 guests or more include 10% service charge.

GF - GLUTEN FREE VN - VEGAN V - VEGETARIAN

\* - 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, meatless mince, 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, sourdough toast | GF\*  
(12-5pm) £11.90  
(**£4 upgrade with Bottomless Brunch**)

## to drink

Vin Brûlée (Mulled wine) £6.10  
(**Premium Bottomless Brunch & Supper Upgrade £15**)

Cranberry Gin Liqueur & Tonic £5.40  
(**Premium Bottomless Brunch & Supper Upgrade £10**)

Tis Christmas £10.20  
(**Premium Bottomless Brunch & Supper Upgrade £10**)

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.*



# Christmas BOTTOMLESS BRUNCH & SUPPER MENUS

AVAILABLE FROM  
27TH NOVEMBER - 24TH DECEMBER

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

[www.bonnesanteplymouth.co.uk](http://www.bonnesanteplymouth.co.uk)

