

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
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
Rhubarb Lemonade
Strawberry & Elderflower Fizz
Passionfruit & Orange
Pepsi Max
Lemonade Zero
Orange Juice
Apple Juice

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

PREMIUM drinks

ADD £10pp

Spirits (25ml with mixer)

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

Draught

Estrella Damm pint
Thatcher's Juicy Apple pint

Wine

Prosecco Spumante Doc 125ml
Pinot Grigio 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 and one main dish.

Whole table must participate. Groups of 12 - multiple groups available.

Included dishes:

Caesar Salad ^v

parmesan, anchovy, ciabatta croutons, caesar dressing

Add: **chicken 4**

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

Crispy Calamari ^{gf}

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

Broccolini Tempura ^{gf vn}

chick-pea mango soy & red chilli flakes, paprika fries

Cauliflower Pakora ^{v gf}

with seasoned fries, spicy tomato sauce, mango ku-li, spring onion & coriander

Loaded Fries ^{gf}

bbq pulled pork, parmesan, red & spring onion

Tomato & Mozzarella Flatbread ^{vg gf*}

homemade tomato sauce, fresh tomato salsa, mozzarella, parsley

Satay Noodle Bowl ^{vn*}

vermicelli rice noodles, peanut, turmeric & coconut sauce, asparagus, courgette, red onion, bok choy, sweet potato, crushed peanuts **Add: chicken or king prawns 4.0**

Thai Green Curry ^{vn}

sticky coconut rice, asparagus, courgette, red onion, bok choy, spinach **Add: chicken or king prawns 4.0**

Jerk Chicken Salad

jerk chicken, avocado, sweetcorn, cherry tomato, red onion, carrot ribbons, chinese cabbage, parsley, lime & ginger vinaigrette, garlic mayo drizzle

Mains 4.50 upgrade

Steak Ciabatta ^{gf*}

rib-eye steak, rocket, balsamic caramelised onions, blue cheese sauce and seasoned fries

Fish Finger Sandwich ^{gf*}

tempura cod, little gem lettuce home-made tartare sauce and seasoned fries

King Prawn Ciabatta ^{gf*}

king prawns, rocket, marie-rose sauce and seasoned fries

Crispy Panko Chicken Burger

brioche bun, cucumber, lettuce, sweet chilli & garlic mayo, paprika fries

Tempura King Prawn Tacos ^{gf}

soft flour tortillas, cho cho & coriander slaw, lettuce and chipotle mayo, fries

Smashed Beef Burger ^{gf}

brioche bun, emmental cheese, caramelised red onion, lettuce, burger sauce, paprika fries

Add: Side of corn ribs 3.0 ^{gf}

Home-Made Veggie Burger ^{v vn*}

emmental or vegan cheese, bbq mayo, watercress, choice of burger bun, paprika fries **Add: Side of corn ribs 3.0 ^{gf}**

BBQ Pulled Pork Pizza

red onion, mozzarella & freshspring onion

Chicken & Broccolini Alfredo Linguine

parmesan cream sauce, chilli flakes

Nacho Grande ^{gf}

with beef & red bean chilli, guacamole, pico de gallo, sour cream, mozzarella and oven baked tortilla chips

Mediterranean Vegetable Baked Flatbread

sun blush tomato & bell pepper sauce, courgette, aubergine, artichoke, red onion, fresh basil, plant based mozzarella ^{v gf*}

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*}

Asian mains 4.50 upgrade

Korean Bao Buns

pulled pork, kimchi, spring onion, garlic and lemon mayo, paprika fries

Crispy Teriyaki Chicken

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

Crispy Teriyaki Tofu ^v

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

Main 12.00 upgrade

Steak Frits ^{gf*}

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

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.

Crispy Teriyaki Tofu ^v

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

Satay Noodle Bowl ^{gf vn*}

vermicelli rice noodles, peanut, turmeric & coconut sauce, asparagus, courgette, red onion, bok choy, sweet potato, crushed peanuts **Add: chicken or king prawns 4.0**

Korean Bao Buns

pulled pork, kimchi, spring onion, garlic & lemon mayo, paprika fries

Fish Finger Sandwich ^{gf*}

tempura cod, little gem lettuce home-made tartare sauce and seasoned fries

Tomato & Mozzarella Flatbread ^{vg gf*}

homemade tomato sauce, fresh tomato salsa, mozzarella, parsley

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 ^{gf*}

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

Cheese Platter ^{gf* v}

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

Charcuterie Board ^{gf*}

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

Dessert Platter to share

Brownie, Biscoff cheesecake, Dark chocolate tart, ^{vn*} or cheese dessert plate available for 3 per person supplement or round of shots of flavoured liquor pp