## BRUNCH MENU

Selection of Breads from The LOAF in Crich with oils for the table GFO . . . Smashed Avocado, Feta & Chilli on Fresh Sourdough topped with Pumpkin Seeds V | GFO . . . Grilled Lamb Kofta on Lebanese Flat Bread with Fries & Tzatziki . . . Mini Fork & Furrow Burger on a toasted brioche bun with Swiss cheese, bacon jam and fries Slow cooked BBQ pork on a toasted brioche bun with gherkins, coleslaw and fries GF | V | DFO Sweetcorn Jalapeno Fritters, coriander sour cream, spring onion & poached eggs . . . Heart of Rump Steak with Eggs and Parmentier Potatoes GF | DF . . . V | DFO Belgian Waffles with Chantilly Cream, Berry Compote and walnuts Rosemary and Garlic Marinated Tofu with Lebanese Flat Bread, Tzatziki & Fries VG | DFO VO | GFO Croque Monsieur grilled ham sandwich with bechamel and gruyere cheese

## DRINKS MENU

Pink Gin Martini

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Passionfruit martini

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Strawberry Daiquiri

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Espresso Martini

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Limoncello Sangria (by the glass or sharer jug for 4)

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Pimms & Lemonade

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Prosecco (by the glass)

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Nozeco (alcohol free)

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Strawberry Gin Fizz

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Passionfruit Fizz (alcohol free)