SUNDAY BRUNCH

FROM 9.30AM - 2PM

OLY MIPIC STUDIOS

CINEMA WHAT'S ON



SWEET

FRESHLY BAKED PASTRY + croissant, pain au chocolat, pain aux raisins	3.5
HOME-MADE MUFFINS + chocolate and raspberry or cinnamon and blueberry	3.5
HOT DRINK & PASTRY	6
TOAST WITH JAM & BUTTER + sourdough, rye or gluten free	4
HOME-MADE GRANOLA (VG) + soya yoghurt, blueberry compote	7.5
FRENCH TOAST (V) + strawberry compote, clotted cream	13

SAVOURY

EGG & BACON ROLL + bacon, fried egg, ketchup 9.5 CRUSHED MINTED PEAS (V) + sourdough, grilled halloumi, add poached egg (+2) 11.5 MUSHROOM FRICASSÉ (V) + sourdough, poached egg, sumac 12 EGGS BENEDICT + sourdough, bacon 12 EGGS ROYALE + sourdough, cured salmon 13 EGGS FLORENTINE (V) + sourdough, spinach 12 BAKED EGGS (V) + tomato butter beans, spinach, harissa 11.5 4 BREAKFAST SIDES + spinach, bacon, cured salmon, tomato butter beans, halloumi, hash browns

2.75

3.25

3.25

3.25

3.5

+0.+0.5

3

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DARK PEAK COFFEE BEANS

ESPRESSO MACCHIATO AMERICANO CAPPUCINO FLAT WHITE LATTE МОСНА

ADD-ONS

MONIN	VANILLA SYRUP
MONIN	CARAMEL SYRUP
MONIN	CINNAMON SYRUP
HONEY	

DAILY DOSE JUICES

ORANGE JUICE	5.5
APPLE JUICE	5.5
O'FRESCO	5.5
+ carrot, apple, ginger, lemon, turmeric	
DULCE VERDE	5.5
+ cucumber, apple, spinach, kale lemon	

BRUNCH COCKTAILS

BREAKFAST MARTINI	12
+ Absolut blue, marmalade, cointreau	
BLOODY MARY	12
+ Absolut blue, tomato juice, home-made mary mix	
MIMOSA	12
+ Prosecco, orange juice	

GOOD PROPER TEAS

ENGLIS	H BREA	KF	'AST	ΤΕΑ		3
EARL G	REY					3
GREEN	ТЕА					3
PEPPER	ΜΙΝΤ					3
СНАМОМ	ILLE					3
FRESH	ΜΙΝΤ					3
FRESH	LEMON	&	GINO	GER		3

ALTERNATIVE MILK

+0.5	DAIRY	MILK	
+0.5	ALPRO	BARISTA COCONUT MILK	+0.5
+0.5	OATLY	OAT MILK	+0.5

HOME-MADE SMOOTHIES

VIOLET		5.5
+ blackberry, var	nilla, coconut	
CINNAPPLE		5.5
+ apple, cinnamor	n, banana	
TROPICAL GREEN		5.5
+ pineapple, cucu	umber, mint	

FIZZ

BELLA MODELA PROSECCO	9/35
RATHFINNY ESTATE BRUT	12.5/60
PIPER-HEIDSEICK BRUT	14/75

SUNDAY ROAST



4

4

4

6

FROM 11.30AM - 7PM

TO SHARE OR START

STONEBAKED WHITE SOURDOUGH LOAF + salted butter (V)	4.5
CRISPY FRIED SQUID + sriracha mayo, lemon	10.5
BURRATA + basil and pinenut pesto, heritage tomatoes (V)	12.5
GRILLED PADRON PEPPERS + aioli (V)	8.5
CURED SALMON + shaved fennel, dill crème fraîche, rye bread	12.5
CANTALOUPE MELON & SERRANO HAM + goats' cheese mousse, lemon oil	12.5
CHARCUTERIE PLATTER + prosciutto, salami, cornichons, celery remoulade, sourdough	13.5/20

SALADS

TRADITIONAL NIÇOISE SALAD + tomato, spring onions, celery, broad beans, radish, 13
green peppers, boiled egg, anchovies
CAESAR SALAD + lettuce, parmesan, croûtons, caesar dressing 13
QUINOA SALAD + asparagus, edamame (VG) 12
TOPPINGS + grilled chicken, feta/mint, mozzarella/grilled peppers, poached salmon 4

SUNDAY ROAST

HEREFORD BEEF + horseradish sauce	24
LEMON & THYME ROAST CHICKEN + stuffing	23
MAPLE BAKED CAULIFLOWER STEAK + chimichurri sauce (VG)	22
ROASTED SCOTTISH SALMON + dill crème fraîche	23

ALL OUR ROASTS ARE SERVED

WITH ROAST POTATOES, ROAST VEGETABLES, YORKSHIRE PUDDING AND GRAVY

SIDES

FRIES + add truffle oil and parmesan (+1) (GF)	4.5
GREEK SALAD + tomato, feta, cucumber, red onions, black olives (V/GF)	5
ROASTED VEGETABLES + potato, carrot, parsnip, cavolo nero (V)	5

DESSERTS

TREACLE TART + clotted cream (V)	7
VALRHONA CHOCOLATE CHEESECAKE + morello cherries (V)	7
SEASONAL CRUMBLE + with vanilla ice-cream (V)	7
PEACH MELBA + waffle fan and cigar, poached peach (V)	7
STICKY TOFFEE PUDDING + caramel sauce, vanilla ice-cream (V)	7
WESTCOMBE CHEDDAR CHEESE + apricot chutney, crackers	7.5

SCONE & CREAM TEA

BROWNIE (V/GF) PLAIN SCONE (V) FRUIT SCONE (V) CREAM TEA (V) + scone, jam, clotted cream, hot drink

VG-VEGAN V-VEGETARIAN GF-GLUTEN FREE