

COCKTAILS

Sex on the Beach

Vodka, Peach Schnapps with Orange Juice, Topped with Cranberry Juice

Pink Gin Fizz

Pink Gin with Bellino Prosecco and Schweppes Lemonade

The Manor Martini

Amaretto, Coconut Rum, Grenadine Shaken with Pineapple Juice

PROSECCO

Bellino Prosecco DOC, Italy

Crisp, clean and refreshing, Prosecco is Italy's signature sparkling wine.

DRAFT

Pravha

Pale gold high quality Czech pilsner, perfectly balanced with an unexpectedly light and refreshing taste.

Alpacalypse

A hazy pale ale with a citrus aroma, tropical flavours, and a gentle bitterness. Suitable for both craft beer lovers and those new to craft beer.

Sometimes we might not have the drink or dish you want due to issues with supply.

MOCKTAILS

Virgin Apple Mojito

A Refreshing Blend of Apple Juice, Lime Juice with Mint Leaves and Soda Water

Elderflower & Mint Cooler

Mint-Infused Elderflower Cordial with Punchy Lime and Lemonade

Pink Lemonade

A Delicious Blend of Grenadine and Lemonade makes a Bold, Sweet, Tart, Delicious and Refreshing Drink

Bottomless Brunch

AVAILABLE 7 DAYS A WEEK 12PM - 5PM

£34.95

2 hours of unlimited Cocktails, Mocktails, Prosecco or Beers.

Any Brunch Dish.

2 hours starts from the time of your booking.

Last orders will be 15 minutes before the end of your slot.

See website for full T&C's.

Please drink responsibly!

SOUTHCREST MANOR HOTEL





FOOD

Brunch Burger

8oz 100% Beef Burger, Bacon, Mushroom, Cheddar, Mayonnaise, Little Gem, Tomato, Chips (1,7)

Vegetarian Brunch Burger

Lentil & Spinach Burger, Garlic Mushrooms, Vegan Cheese, Red Onion Marmalade, Little Gem, Tomato, Chips (1,V,VE)

Eggs Benedict

Toasted Breakfast Muffin topped with Wilted Spinach, Farmhouse Ham, Poached Eggs glazed with Hollandaise Sauce (1,3,7,10)

Pulled Pork & Pear Chutney Ciabatta
Skin on Fries & House Coleslaw (1,3,10,12)

Breaded Chicken & Chimichurri Ciabatta Skin on Fries & House Coleslaw (1,3,7)

Chorizo & Garlic Mushroom Sour Dough Pizza

(1,GFA)

Full English Breakfast Loaded Muffin

Back Bacon, Cumberland Sausage, Hash Browns, Mushrooms, Baked Beans, Fried Egg (1,3,4, GFA)

Vegetarian Breakfast Loaded Muffin

Vegan option available without Egg (VE) Mushroom, Tomato, Hash Browns, Fried Egg, Baked Beans (1,3,4,GFA)

SIDES

Onion Rings (V,VE,1)	£3.50
Garlic Bread (V,1)	£3.00
Garlic Bread & Cheese (V,1,7)	£4.00
Fries (V,VE,GF)	£2.50
Wedges & BBQ Dip (V,VE,GF)	£4.00
Coleslaw (V,3,10,GF)	£2.50

ALLERGEN REFERENCE

V - Vegetarian

VE - Vegan

GF - Gluten Free

GFA - Gluten Free Available

** - May contain small bones

Please inform your server of any dietary requirements or allergies All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present.

1. Cereals containing gluten, namely: wheat (such as spelt and Khorasan wheat), rye, barley, oats2. Crustaceans for example prawns, crabs, lobster, crayfish 3. Eggs4. Fish 5. Peanuts 6. Soybeans 7. Milk 8. Nuts; namely almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia (or Queensland) nuts 9. Celery (including celeriac) 10. Mustard 11. Sesame12. Sulphur dioxide/sulphites, where added and at a level above 10mg/kg in the finished product. This can be used as a preservative in dried fruit 13. Lupin which includes lupin seeds and flour and can be found in types of bread, pastries and pasta 14. Molluscs like clams, mussels, whelks, oysters, snails and squid

SOUTHCREST MANOR HOTEL