



DRAG BRUNCH

TWO COURSE MENU - 15.09.2024



STARTERS

Chicken Parfait, Brioche Croutes, Seasonal Chutney

Basil Marinated Heirloom Tomato and Mozzarella Salad,
Green Onion Oil, Balsamic Glaze (gf) (ve) (Replace with Vegan Feta)

MAINS

Chicken Kiev, Chunky Chips, Grilled Vine Cherry Tomatoes
Rocket Salad Garnish

Vegetable Bhaji Burger, Coconut and Mint Yoghurt
Mango Chutney, Lettuce and Tomato, Sweet Potato Fries (ve)

(vg) is Vegetarian and (ve) is Vegan. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the Fourteen legal allergens is available on request; however, we are unable to provide information on other allergens. When placing your food order, a discretionary 10% service charge will be added to your bill.



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COCKTAILS

CLASSIC MARGARITA

Packed full of fresh lime this zesty mixer is expertly balanced with subtle notes of sweet orange, grapefruit and angostura bitters, topped off with a touch of sea salt.

Tequila, Tripple Sec, Fresh Lime Juice, Sugar Syrup, Grapefruit and Angostura Bitters

CLASSIC MOJITO

Tahitian limes have the perfect balance of zesty sharpness and sweetness, which perfectly complements the refreshing menthol notes of the mint. Zesty, crisp and refreshing.

Havana 3 Rum, Sugar Syrup, Apple Flavouring, Muddled Limes and Fresh Mint Leaves.

Topped with Soda

PASSIONFRUIT MARTINI

Bright passionfruit and ripened mango deliver a zingy tropical burst, underscored with vanilla this balanced blend creates a juicy and delicious passionfruit martini.

Sugar syrup, Mango Puree, Passionfruit Juice, Vanilla Absolute Vodka

DRAG ON THE BEACH

Sweet, fruity, and packing a delicious punch, this classic tropical cocktail is a perfect way to start your brunch... One sip will make you feel like you're ready to death drop.

Cranberry Juice, Orange Juice, Peach Syrup, Archers, Absolute Vodka and Grenadine

All of these cocktails can be made into Mocktails by removing the alcohol.