MR FOGG'S
Botanical
Tavern

Live Music Botanical Brunch

featuring BUNNY NIGHTINGALE



TWO-COURSE BRUNCH
LIVE MUSIC,
plus NINETY MINUTES *of*
BELLINIS, PROSECCO
or DRAUGHT BEER
£52 *per person*



DRINKS

BELLINIS
Our selection of purées served with Prosecco

Pear, Ginger & Yuzu / *Passion Fruit, Vanilla & Caramel* / *Lychee, Rose & Lavender*

For a non-alcoholic Bellini, switch the Prosecco for Wild Life Botanicals Nude Sparkling

SPARKLING WINE
Ca' di Alte, Prosecco Spumante Extra Dry, Veneto, Italy

DRAUGHT
Stella Artois

BRUNCH

FOGG'S FULL ENGLISH BREAKFAST
fried eggs on farmhouse toast, smoked thick-cut bacon, breakfast sausage, roasted tomato & hash browns

SMOKED SALMON & CRAYFISH
with citrus dressing & brown bread

HERITAGE TOMATO BENEDICT V
on a toasted English muffin with poached egg, mozzarella & pesto hollandaise

SMOKED & CURED THICK-CUT BACON BENEDICT
on a toasted English muffin with poached egg & hollandaise

EGGS ROYALE
smoked salmon on a toasted English muffin with poached egg & hollandaise

SMASHED AVOCADO ON TOAST VG
with grilled courgette & pickled carrot

CROQUE MADAME V
with fruity salsa verde

CHICKEN CAESAR SALAD
baby gem lettuce, Caesar dressing, croutons, chicken, thick-cut smoked bacon & a soft-boiled egg

SWEET TREAT

WARM WAFFLE V
with caramel sauce & crumbled toffee pudding

APPLE & CINNAMON CRUMBLE TART V
with crème anglaise

CHOCOLATE BROWNIE VG GF
with vanilla ice cream

V *Vegetarian* VG *Vegan* GF *Gluten-Free*

Scan to view your personalised allergen menu. Please make staff aware of any allergies you might have.
We shall do our best to provide you with suitable food, but we cannot guarantee that our offering will be allergen-free.
All dishes may contain nuts. Adults need around 2,000 kcal a day. All items subject to availability. Prices are liable to change.
All prices include VAT. A discretionary service charge will be applied to your bill when table service is provided.

