THE SKINNY KITCHEN

A Starter And A Main Course With 90 Minute Refills £65 Non Alcoholic Refills £45 | A Supplement For Dessert

-DRINKS

PINK GIN SPRITZ Pink Gin, Prosecco, lemonade.

APEROL SPRITZ Aperol, Prosecco, soda. LIMONCELLO SPRITZ Limoncello, Prosecco, soda.

PROSECCO

ROSÉ WINE

WHITE WINE

CORONA BOTTLE

-NON ALCOHOLIC

STARTERS

VIRGIN PALOMA

VIRGIN MOJITO TEA / COFFEE

SOFT DRINKS

HUMMUS & FLATBREAD Hummus, harissa oil & flatbread. (vg)

EDAMAME Pan fried edamame beans with sea salt and mirin. (vg)

BEETROOT SALAD

Beetroot salad with goats cheese pearls, radish & micro leaves. (v)

ARANCINI BALLS Mozzarella arancini, tomato butter sauce & pistachio pesto. (v)

TOMATO BRUSCHETTA Tomato, crumbled feta, basil & balsamic glaze. (v)

> FETA SALAD Feta, tomato, cucumber, red onion, mint, walnuts, house dressing. (v)

MAINS

ROAST TURKEY

Roast turkey served in a yorkshire pudding with roasted potato, roasted carrots, stuffing, cranberry sauce & drizzled with onion gravy.

ASIAN NOODLES

Miso mushrooms with rice noodles, broccoli, edamame, pak choi, red pepper, carrot, red chilli, miso dressing, spring onion, sesame. (v)

THAI RED CURRY

Chicken or falafel, coconut red Thai curry, sugar snaps, carrot, chickpeas, spinach, fresh chilli, spring onion, served with rice. (vg option)

DESSERTS

LEMON TART 8.50 Fresh style lemon curd in a sweet glazed pastry case. (v)

ICE CREAM SUNDAE 7.50 Ice cream, berry compote & strawberries. (vg)

MINCE PIE & ICE CREAM 8.50 Warm mince pie served with christmas pudding ice cream. (v)

WHITE & DARK CHOCOLATE MOUSSE 8.50

Dark chocolate mousse, dark chocolate sponge, topped with white chocolate mousse & a chocolate glaze. (v)

SIDES

MARINATED HALLOUMI 7

SEASONED FRIES 6

TRUFFLE FRIES⁷

PAN FRIED PADRON PEPPERS 8

TORTILLA CHIPS & AVO 7 EDAMAME 7

As a venue we have a responsibility to make sure all guests drink responsibly. We have the right to refuse service to anyone that appears overly intoxicated. The Fabulous Brunch / Supper Club is a 2 hour immersive experience with a casual style of service.

PLEASE INFORM STAFF OF ANY ALLERGIES. We cannot guarantee our food or drinks is free from nuts and other allergens. You must speak with a member of our team who will be able to advise you on our menu and take the necessary steps.

(v) - Vegetarian (vg) - Vegan

NUT ROAST

Vegetarian nut roast served in a yorkshire pudding with roasted potato & carrots, red cabbage, cranberry sauce & drizzled with onion gravy. (v)

CHEESEBURGER

Beef patty, American cheese, baby gem, tomato, onion, dill pickles, ketchup, mustard, brioche bun & marinated fries.

THE V.E.G BURGER

Beyond meat patty, cheddar, truffle mayonnaise, baby gem, tomato, onion, brioche bun & marinated fries. (v) (ask us to make this vegan)