

# WEEKEND BRUNCH

PROVISIONERS

## PANCAKE, PIZZA + PROSECCO BRUNCH

### 3 COURSE SET MENU

+ Bottomless Prosecco £35.95 per person

*Bottomless brunch is available for 1.5 hours  
minimum 2 people per table must order from this menu*

#### **FIRST** "The lick-your-plate-cleaner"

Pancake with strawberries, blueberries, ricotta & syrup (v)  
Pancake with crispy bacon & maple syrup

#### **SECOND** "The main event"

Provisioners Flatbread  
*Bacon OR halloumi, fried egg, avocado, sweet chili jam,  
crème fraiche, rockets*  
Smashed avocado brioche  
*Topped with crab & prawn salad, poached egg*  
Mushroom & Mozzarella Pizza (v)

#### **THIRD** "The one you'll dream about later"

Affogato with vanilla ice cream on cacao nibs,  
*served with Amaretto Disaronno (n)*  
Sicilian Cannoli with Sheep ricotta and chocolate chips



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# weekend BRUNCH

**FRENCH TOAST** Mascarpone, berries, cinnamon 10.0 229kcal

**PANCAKES & CRISPY BACON** Maple syrup 11.0 480kcal

**PANCAKES & RICOTTA** Seasonal berries, maple syrup 11.0 276kcal

**SMOKED SALMON & SCRAMBLED EGGS** On toasted rye bread 13.0 570kcal

**EGGS FLORENTINE** English muffins with poached eggs, spinach & hollandaise 12.0 737kcal

**EGGS BENEDICT** English muffins with poached eggs, ham & hollandaise 13.0 748kcal

**EGGS ROYALE** English muffins with poached eggs, smoked salmon & hollandaise 14.0 758kcal

**FULL ENGLISH BREAKFAST** Eggs any style; Cumberland sausage, smoked back bacon, baked beans, grilled tomato, Portobello mushroom, hash brown, basket of toast 18.00 887kcal

**VEGGIE ENGLISH BREAKFAST** Eggs any style; vegetarian sausage, grilled zucchini, baked beans, grilled tomato, Portobello mushroom, hash brown, basket of toast 16.00 756kcal

**HERITAGE TOMATO BRUSCHETTA** Extra Virgin Olive Oil (vg) 8.0 57kcal

**MUSHROOM & TRUFFLE ON TOAST** Poached eggs, bechamel (v) 14.0 501kcal

**SMASHED AVOCADO BRIOCHE** Topped with crab & prawn salad, poached egg 14.0 478kcal

## PROVISIONERS FLATBREAD

Bacon OR halloumi, fried egg, avocado, sweet chilli jam, crème fraiche, rocket 14.0 693kcal

**RICOTTA & AVOCADO PIZZA** Fried egg (v) 15.50 778kcal

**MARGHERITA PIZZA** Organic tomato & Extra Virgin Olive Oil 15.0 488kcal

**PARMA HAM & BURRATA PIZZA** 18.0 712kcal

**SPICY NDUJA PIZZA** Extra Virgin Olive Oil 17.0 677kcal

**WAGYU BURGER** Wagyu beef patty, Gorgonzola cheese, portobello mushroom, fried egg, chips 19.5 740kcal

## EXTRAS

Add extra free-range organic egg 2.5 75kcal

Add extra bacon 3.00 43kcal

Add avocado 3.00 130kcal

### HOT DRINKS

**Espresso** 2kcal 3.0

**Americano** 4kcal 3.5

**Milky Coffees** 112kcal 3.95

**(flat white, cappuccino, latte)**

(oat, soya, coconut milk 0.50p)

**French Press small/large** 3.3/6.6

**Iced Coffee with flavor** 4.0

**Chai Latte** 160kcal 4.5

**Newby Loose Leaf Teas** 0kcal 4.5

English Breakfast, Earl Grey, Masala Chai, Rooibos Orange, Elderflower & Lemon, Fruity Berries, Green Sencha, Gunpowder, Jasmine Blossom, Peppermint, Chamomile

### BRUNCH FIZZ, COCKTAILS & BEER

**Prosecco Brut** 9/45

**Prosecco Rose** 12/49

**Mimosa** 8.0

**Spicy Bloody Mary** 11.0

**Aperol Spritz** 11.0

**Espresso Martini** 13.0

### DRAUGHT BEER

**Peroni 5.1% ABV** 6.8/4.9

**Meantime IPA 7.7% ABV** 7/5

### BOTTLED DRINKS

**Aspall Cyder 5.5% ABV** 6.20

**Fruili Strawberry Beer 4.1%** 6.20

**Estrella Galicia alc free 0%** 4

More cocktails, wine & beer available – please ask your server for the full list!

### SMOOTHIES & SOFTS 97kcal

**Acai Kick** acai berries, strawberries, blueberries 5.95

**Green Reviver** mango, lemongrass, banana, kale 5.95

**Mango Lassi** mango, Greek yoghurt, milk 5.95

**Matcha Cooler** green tea, matcha, lime juice, soda 5.95

**Spicy tomato juice** 42kcal 4.5

**Fresh Orange Juice** 45kcal 4.95

**Still or Sparkling Mineral Water** 4.5

Adults need around 2000 kcal a day

vg= does not contain any animal products v= does not contain meat

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross-contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked.

A 12.5% discretionary service charge will be added to all bills. All prices are inclusive of the VAT at the prevailing rate