# WEEKEND BRUNCH

## 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

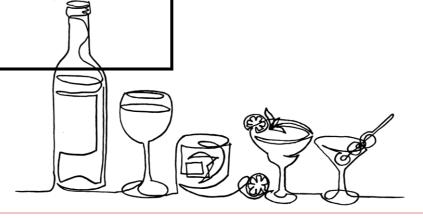
Topped with crab & prawn salad, poached egg

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 ch

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

Add extra free-range organic egg 2.5 75kcal

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

Add extra bacon 3.00 43kcal

Add avocado 3.00 130kcal

#### **EXTRAS**

Add extra free-range organic egg 2.5 /5kcar			<u>Auu e</u>	Alia Dacoii 5.00 43kcai	Add avocado 5.00 130kcai
HOT DRINKS				BRUNCH FIZZ, COCKTAILS & BEER	
Espresso	2kcal	<u>3.0</u>		Prosecco Brut	<u>9/45</u>
Americano	4kcal	<u>3.5</u>		Prosecco Rose	<u>12/49</u>
Milky Coffees	112kcal	<u>3.95</u>		Mimosa	<u>8.0</u>
(flat white, cappuccino, latte)				Spicy Bloody Mary	<u>11.0</u>
(oat, soya, coconut milk 0.50p)				Aperol Spritz	<u>11.0</u>
French Press small/large		<u>3.3/6.6</u>		Espresso Martini	<u>13.0</u>
Iced Coffee with flavor $4.0$					
Chai Latte 160kcal 4.5		<u>4.5</u>		DRAUGHT BEER	
Newby Loose Leaf Teas Okcal 4.5					
English Breakfast, Earl Grey, Masala Chai, Rooibos Orange,				Peroni 5.1% ABV	<u>6.8/4.9</u>
Elderflower & Lemon, Fruity Berries, Green Sencha, Gunpowder,			wder,	Meantime IPA 7.7% ABV	<u>7/5</u>
Jasmine Blossom, Peppermint, Chamomile					
SMOOTHIES & SOFTS 97kcal				BOTTLED DRINKS	
Acai Kick acai berries, strawberries, blueberries			5 <u>.95</u>	Aspall Cyder 5.5% ABV	<u>6.20</u>
Green Reviver mango, lemongrass, banana, kale			5 <u>.95</u> 5.95	Fruili Strawberry Beer 4.1%	<u>6.20</u>
Mango Lassi mango, Greek yoghurt, milk			5.95 5.95	Estrella Galicia alc free 0%	<u>4</u>
Matcha Cooler green tea, matcha, lime juice, soda			<u>5.95</u>		
Spicy tomato juice 42kcal			<u>4.5</u>	More cocktails, wine & beer available – please ask your server for the full list!	
Fresh Orange Juice 45kcal			4.95		
Still or Sparkling Mineral Water			4.5		
oun or oparking	j illinoral Water		1.0		

#### 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.