



## Race Day Brunch

### TO DRINK

#### Franklin & Son Soft Drinks | 3.35

Lemon & elderflower, apple & rhubarb, strawberry & raspberry

#### Santorini Martini | 8.50

Gin, Mextaxa, apple juice

#### Fruit Juice | 3.35

Apple, orange, cranberry, pineapple

#### Gin Thamnos | 9.50

Hendricks gin, fresh cucumber, lime wedges, homemade sweet balsamic syrup. Topped with bitter lemon

#### Gin Bellinis | 7.95

Passionfruit, bramble peach & hibiscus, violet

#### Rum Caramel Ginger | 8.50

Dark rum, lime, mint, vanilla, caramel, ginger ale

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### SAVORY

#### Mushroom & Spinach Eggs Benedict | 8.95

Grilled flat cap mushrooms, wilted spinach, poached free range egg, hollandaise

#### Classic Eggs Benedict | 9.95

Smoked salmon, poached free range eggs, rocket, hollandaise

#### Full English Breakfast | 10.95

Bacon, pastourma sausage, grilled flat mushrooms, oven roasted tomatoes, baked beans, black pudding, eggs

#### Breakfast Bap | 7.95

Pastourma sausage, bacon, egg, black pudding

#### Croque Monsieur | 6.95

Honey roasted ham, feta, sourdough

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### SWEET

#### Greek Yoghurt Pots | 5.95

Raspberry compote, Greek yoghurt, honey roasted oats

#### Pancakes | 6.95

Three buttermilk pancakes, fresh blueberries, maple syrup

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### TO FINISH

#### Liqueur Coffee | 5.95

Mastiha, Irish, Irish Cream, Calypso, Haynoto, Italian, French Greek, Seville

#### Olive Tree Espressotini (N) | 8.50

Mastiha Enosis, Haynoto hazelnut liqueur, espresso

#### Digestifs | 3.50

Mastiha, Ouzo, Limoncello, Haynoto (N), Baileys

(N) Contains nuts (V) Suitable for vegetarians (VE) Suitable for vegans.

If you suffer from a food allergy or intolerance, please let your server know upon placing your order. Allergens data is held on each of our dishes. Every care is taken to avoid any cross contamination when processing specific allergen free orders, we do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone or separate dedicated fryers.