

BOTTOMLESS BRUNCH MENU

the 
wayfarer
country pub & restaurant

Every Saturday 12pm – 4pm

Includes 3 courses and bottomless drinks

Choose from; Prosecco - Mimosa cocktail - Amstel - Fruit juice

£39.95

TO START

Smashed Avocado Dip (vg)
with toasted sour dough

Smoked Salmon On Toasted Focaccia
with rocket, hollandaise and black pudding crumb

Mezze Hummus (v)
with harissa and toasted pitta bread

Wild Mushroom & Truffle Bake (v)
with toasted breads

TO FOLLOW

Full English

two eggs cooked how you like, smoked back bacon, grilled pork & apple sausage, tomato, flat field mushroom, black pudding, baked beans and two slices of toasted focaccia

Roasted Salmon Fillet

with butternut squash, wild mushroom & spinach hash, soft poached egg and sesame steamed broccoli

Vegetarian Hash (v)

pan fried spinach & Portobello mushrooms served on sautéed potatoes and topped with a soft poached egg

Belgian Waffles

with two fried eggs, grilled bacon and maple syrup

Eggs Royale

smoked salmon with two soft poached eggs served on a toasted muffin with creamy hollandaise sauce

Chargrilled Sirloin Steak With Blue Cheese Sauce

served with plum tomatoes, dressed rocket on a toasted sour dough and chunky chips

Chargrilled Pork Apple & Leek Sausages

with creamy mash potato, red wine gravy, red onion marmalade, carrots and broccoli

Breaded Goats Cheese Salad (v)

with caramelised onions, clementines, walnuts and honey & balsamic dressing

TO FINISH

Choice of either our classic cheese board or a selection of small bites from our dessert menu,

Tea or Coffee

FOOD ALLERGY NOTICE

If you have a food allergy or special dietary requirements, please inform a member of the hospitality team.

Thank you

PLEASE NOTE

Duration of Bottomless brunch is 90 minutes.

Only one drink at a time per person.

The whole table must order from this menu.

We encourage responsible drinking.

