

belong

BOTTOMLESS BRUNCH MENU

£34.95 per person, includes unlimited drinks for 90 mins

Bookings available from 12:30 to 4:30 on Saturdays only.

Reservations at www.belongbar.com

SELECT 2 SMALL PLATES OR A FLATBREAD

SMALL PLATES

Honey & Soy Chicken Skewers (GF)

Tender chicken breast seared in honey soy and garlic served with a spicy mayo and chives

Three Bean Chilli Tacos (VG, GF)

Served in a soft taco with garlic, salsa, sour cream and pickles, with a mild three bean chilli taco.

Korean Calamari

Lightly fried calamari tossed in Gochujang sauce, served with chive mayo and topped with sesame seeds and spring onions

Stir-Fried Veggies (GF, VE)

Pak choi, tender-stem broccoli, and carrots stir-fried with soy and garlic

Harissa Honey Chorizo (GF)

Spicy chorizo cooked with harissa and finished with a drizzle of honey.

Antipasti Olives (VG/GF)

Pitted green & natural black olives, garlic cloves, sweet peppers and cornichons

Seasoned Fries (VG/GF)

FLATBREADS

Chicken Tenders

Boneless chicken thigh fried in our own signature coating
Choose from BBQ /Hoisin/Garlic Parmesan /Buffalo

Chorizo With Harissa, Lemon & Ricotta

Harissa-spiced chorizo and ricotta on flatbread, finished with lemon zest and rocket

Classic Caprese

Fresh mozzarella, heritage tomatoes, basil, olive oil

BOTTOMLESS DRINKS

COCKTAILS

Tikki Vibes

Captain Morgan Tikki, Archers peach, Cranberry, Orange, Pineapple, Lemon

Mimosa

Prosecco, Orange Juice

Belini

Prosecco, White Peach, Arches Peach

Tom Collins

Gin, Lemon, Soda

Orchard Cooler

Gin, Vodka, Elderflower, Apple, Lemon, Soda

Aperol Spritz

Aperol, Prosecco

*UPGRADED COCKTAILS

Pornstar Martini

Vanilla Vodka, Passionfruit Liqueur, Lime, Pineapple Juice, Passionfruit pure, shot of Prossesco

Amaretto Sours

Dissarono, Pineapple, Egg whites, Lemon, aromatic Bitters

Espresso Martini

Espresso, Vanilla Vodka, Coffee Liqueur

Strawberries Gin Fizz

Gin, Strawberry Pure, Grenadine, Lemon, Soda

MOCKTAIL OPTION £29.95

ALCOHOL FREE BRUNCH

Choose from a range of soft drinks and the following mocktails

Dragonfruit Breeze

Dragon fruit syrup, lime, cranberry, soda

Strawberry Kiwi Lemonade

Strawberry puree, kiwi syrup, lemon, lemonade

Sakura

Lychee, cherry puree, lemon, cranberry, soda

Virgin Pornstar

Passion fruit puree, pineapple juice, vanilla syrup

Virgin Tom Collins

Tanqueray Gin 0%, lemon juice, sugar syrup, soda

DRAUGHT BEER/CIDER

Bottles/Cans

Budweiser/Corona/Heineken/ Peroni/Red Stripe/ Heineken 0.0%

*Draught

Salt Jute IPA/ Madri/ Staropramen/ Aspall Cider

WINES

WHITE

Trebbiani IGT Rubicone (Italy)

Crisp, light-bodied, refreshing, easy drinking

Pinot Grigio DOC, Veritiere (Italy)

Lime and flower petals. well rounded, with a citrus spritz

Reserve Chardonnay, Tooma River (Australia)

Vibrant, fruit-driven style

RED

Sangiovese IGT Rubicone, Rometta (Italy)

Spicy, berry-filled Sangiovese, perfumed with roses, violets and potpourri, followed by a mouthful of blackcurrants

Project Malbec, Project Wine Co (Argentina)

A juicy Malbec with notes of baked plums, raisins and a hint of chocolate and vanilla, well balanced, soft and pleasant finish

Shiraz, Stormy Cape (South Africa)

Ripe, enticing, packed with blackcurrants and blackberries and enveloped in fragrant spice

ROSE

Pinot Grigio Blush, Sispiro (Italy)

The definition of easy-drinking, this Sicilian Pinot Grigio blush exhales cranberry, citrus and red berries

White Zinfandel, West Coast Swing (California)

Full of ripe fruit aromas suchas peaches,mango and melon. Juicy on the palate with strawberry and tropical fruit flavours

SPARKLING

NV Prosecco, Via Vai (Italy)

UPGRADE AND TREAT YOURSELF £39.95

Look for the * next to all our upgraded drinks. Good news, you can each choose if you want to upgrade. We don't make you all do it.