

# Drakes bottomless brunch 12-2pm

## Drakes Muffins

Choose from pressed ham hock; Spring's Sussex smoked salmon; sautéed spinach. All served on an English muffin with poached eggs and hollandaise sauce  
(Main course with double egg and fat chips)

Baked Figs, Harrogate blue cheese, award winning Beal's Farm air dried ham, truffle honey

Spring's Sussex smoked salmon, dill crème fraiche and pickles

Homemade Bresaola using Trenchmore farm Sussex Wagyu, yuzu citrus dressing and herb salad.

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Pave of hake, with a mussel curry, steamed lemongrass & coriander rice, with pickled shallot and chilli salad

Assiette of pork: crispy belly, fillet and crispy rillette, with rainbow chard and cider apple sauce

Roasted Butternut squash and goat cheese strudel, with curly kale and a truffle cream sauce

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Baked vanilla & white chocolate cheese cake with raspberries and pistachio ice cream

Dark chocolate fondant with nectarine ice cream

Selection of British and French cheeses with homemade chutney and grapes

Café Gourmand: Chef's selection of petit-fours with coffee of choice

Main course £17.50

Two courses £25.00

Three courses £30.00

Unlimited Prosecco or Bloody/Virgin Mary add £15.00 pp

We cannot guarantee the absence of any traces of nuts or other allergens, please advise a member of staff if you have any dietary requirements. Free flowing brunch is available for 2 hours from your booking time. 12.5% discretionary service charge will be added to your bill.