

# Drakes bottomless brunch 12-2pm

Drakes muffins: choose from pressed ham hock; Springs 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)

Watermelon and feta salad, Kalamata olive tapenade, marinated anchovies and herb croutons

Springs Sussex smoked salmon, dill crème fraiche and pickles

Open sandwich of homemade pastrami using Trenchmore farm wagyu beef cheek, toasted sourdough, pickled cucumber and mustard mayonnaise

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Pan-fried sea bream, served with homemade lobster gnocchi, courgetti and lobster bisque sauce

Wagyu bavette steak with hand cut fat chips and pink peppercorn sauce

Slow roast heritage tomato and zucchini ratatouille, smoked aubergine caviar, tomato and Romano red pepper sauce with chickpea panisse

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Pistachio and coconut Swiss roll with lemon sorbet

Mille feuille, strawberry mousse with chocolate ganache

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's add £18.00 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.