



£34.95pp

Bottomless Brunch

All the cocktails. One great main. 90 minute brunch, available Saturday 12pm-4pm.

Food

Available as a hoagie, over fries or salad.

THE OL' BIRD

Cajun fried chicken, lemon pepper
mayo, lettuce, tomato, dill pickle
(SO, CE, GL, MU)

THE CLASSIC

Braised brisket, gumbo sauce, lettuce,
tomato, dill pickle
(CE, MI, GL)

THE BAYOU

Fried shrimp, remoulade, lettuce, tomato
(CR, SO, CE, MU, GL)

THE PLANT BOY

Fried oyster mushroom, remoulade, lettuce
tomato, dill pickle
(SO, CE, GL)

EXTRAS: Beignets +£6, Cornbread +£6.50, Fries +£5

Drinks

Our signature cocktail and your brunch classics.

The Long Island Iced Tea

Vodka, gin, white rum, tequila, orange
liqueur, lemon juice, coke

The Long Beach Iced Tea

Vodka, gin, white rum, tequila, orange
liqueur, lemon juice, cranberry

+£5pp for
30 minutes
of AR darts!

House Fizz

Mimosa

Aperol Spritz

JB Lager

House Spirit & Mixers

UPGRADE: All the above plus our full draught range +£10pp/full Long Island range +£15pp

ALLERGENS:

SO - soya, CE - celery, GL - gluten, MU - mustard,
CR - crustaceans, MI - milk/dairy

Po'boys

JOSHUA BROOKS