9 MILL ST BOTTOMLESS BRUNCH

£39.95ph

INCLUDES 2 DISHES PER PERSON AND BOTTOMLESS SELECTED COCKTAILS. PROSECCO OR WINE BY THE GLASS, YOUR TABLE IS LIMITED TO 90 MINUTES.

TAPAS

PRAWN AND PORK GYOZA

WITH CORIANDER, SPRING ONION, GINGER, SESAME OIL, MIRIN AND SOY DIP

THAI SQUID CALAMARI

(gf, df)

WITH GARLIC AIOLI

KING PRAWN DOUGHNUTS

WITH GINGER SOY AND A PLUM SAUCE

TENDERSTEM BROCCOLI

(gf, dfo, vo)

WITH BACON AND GRATED PARMESAN

DEEP FRIED HALLOUMI

(gf, v)

WITH SWEET CHILLI

SWEETCORN OF SUCCOTASH

(gf, df, v, vg)

WITH KIDNEY BEANS, EDAMAME, GARLIC, PAPRIKA, ROQUITO PEPPERS, CHILLI

CHILLED JAPANESE SALAD

(gf, df, v)

WITH WAKAME, CUCUMBER, SHREDDED CARROTS, SESAME SEEDS, CRISPY ONIONS

EDAMAME

(gf, df, v, vg)

WITH SEA SALT AND CHILLI FLAKES

CHORIZO SAUSAGE

(gf, df)

WITH PINE NUTS, PAPRIKA, RAISINS, OLIVE OIL

TIGER PRAWNS

(gf)

WITH THAI INFUSED CREAM, FRESH FIGS AND PEAS

JERK CHICKEN CURRY

(gf, dfo)

WITH JERK CREAM, PEAS, ROQUITTO PEPPERS, TOASTED ALMONDS, SILVER ONIONS

PADRON PEPPERS

(gf, dfo, v)

WITH SEA SALT, BALSAMIC, CRUMBED FETA

PATATAS BRAVAS

(gf, dfo, v)

WITH TOMATO GAZPACHIO, PARMESAN, PARSLEY

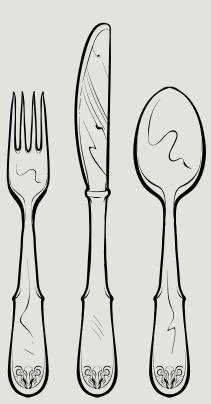
TRIPLE COOKED PORK BELLY

(gf, df) WITH STICKY AND SPICY SAUCE, STEAMED PAK CHOI, SESAME SEEDS

Please make your server aware of any allergies or dietary requirements so they can alert the kitchen before

your food has started to be prepared. dfo (Dairy Free Option Available) | v (Vegetarian) | vg (Vegan) | gf (Gluten Free) | gfo (Gluten Free Option Available)

Please note, whilst every care is taken, all of our dishes may contain traces of nuts, unless we are aware of an allergy, all dishes can be prepared nut free. Please advise your server if you require a nut free dish



9 MILL ST

DRINKS

DRINKS WILL BE SERVED BY THE GLASS, ONE AT A TIME

PROSECCO

PROSECCO

ITALIAN SPARKLING WINE WITH DELICATE AND FLORAL FLAVOURS

WINES

MORADOR BLANCO NAVARRA VIURA

SPANISH WHITE WITH AROMAS OF APRICOT, PEACH AND LYCHEE

MORADOR TINTO NAVARRA TEMPRANILLO

SPANISH RED WITH AROMAS OF CHERRY AND BERRIES

BELLO TRAMONTO PINOT GRIGIO ROSE

ITALIAN PINOT BLUSH WITH A CRISP AND DELICATE PALATE

COCKTAILS

ESPRESSO MARTINI

VANILLA VODKA, KAHLUA, COLD BREW COFFEE

PORNSTAR MARTINI

VANILLA VODKA, PASSIONFRUIT SYRUP, PINEAPPLE JUICE

MAI TAI

SPICED RUM, DARK RUM, LIME JUICE, PINEAPPLE JUICE

LONG ISLAND ICED TEA

VODKA, RUM, GIN, TRIPLE SEC, LEMON JUICE, SPLASH OF COKE

PEACH BELLINI

PEACH SYRUP, PROSECCO

MIMOSA

ORANGE JUICE, PROSECCO

