

# Brunching at Cowley

CHEERFUL, SOCIABLE & INCITING

– *Guy Beringer for Hunter's Weekly on brunch, 1895*

Sweep away the cobwebs of the week with our bottomless brunch. Simply choose your bottomless beverage of choice and two or three courses from the menu below.

## YOUR BEVERAGE OF CHOICE

Prosecco on arrival

Free flow House Red or White wine

Bottomless beers

Bottomless cafetière coffee & pots of tea included as standard

## WHET THE APPETITE

Soup of the day, home baked bread

Quinoa and Avocado salad, fennel & sun-blushed tomatoes (GF)

Scotch Egg with Bensons Apple Cider and pickled walnut ketchup

The Cowley Butty – Crispy Paddock Farm back bacon, brioche roll

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## THE HEARTY BIT

### Sunday Roast of the Day +£5

Served with all the trimmings.  
Sundays only.

### The Cowley Breakfast

Paddock farm back bacon, sausage and black pudding, poached, fried or scrambled free range eggs, tomato, fried bread, mushrooms, baked beans

### Fully Loaded Vegan Breakfast

Mushrooms, tomato, spinach, fried bread, baked beans, vegan sausage, vegan bacon, smashed avocado and breakfast potatoes

## EGGS

*All of our eggs are organic and free range from Cackle Bean birds*

Smoked Salmon and scrambled eggs on toasted sourdough bread

Poached Cackle bean egg, smashed avocado with chilli flakes and lime, on toasted sourdough

Eggs Benedict, toasted crumpet, Oxsprings air dried ham

Eggs Royal, toasted crumpet, smoked salmon

Eggs Florentine, toasted crumpet, wilted spinach

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## PUDS

Eton Mess

Sticky Toffee pudding

Cheese of the day, Chutney & crackers

Selection of Ice Creams  
(Vegan choices available)

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Two Courses £30 | Three Courses £35

Saturday & Sunday 11.45am – 4pm

*Shh...Don't tell everyone*

Drinks are bottomless for 2 hours from seating.