

RIVERSIDESTUDIOS

BAR & KITCHEN BRUNCH MENU

This menu is served Saturday and Sunday, 10:00 - 14:00

ENGLISH MUFFINS

Benedict Cumberbatch – English Muffin topped with hollandaise, poached eggs and ham **11.50**

Royale Family – English Muffin with hollandaise, poached eggs & smoked salmon **12.50**

Florentine and the Machine – English Muffin topped with hollandaise, poached eggs & spinach *(v)* **11.50**

Protein Boost – Homemade Peanut Butter, banana, berries, mint and chia seeds *(vg)* - *sourdough or muffin* **8.50**

BRUNCH PLATES

Avo Great Day! – Smashed avocado, spinach and cherry tomatoes on sourdough with chilli flakes, sesame seeds and lime *(vg)*
Add bacon 2, add egg 2.00 **9.50**

Huevos Rancheros – Black bean and veggie mix in a tomato sauce, fried eggs, feta, chilli flakes, sesame, coriander and sourdough bread **14.50**
(v) (gf without bread)

BREAKFAST AND BAPS

British Darling – Bacon, egg, tomato, sausage, beans, mushroom, spinach & sourdough **14.50**

British Sweetheart – Quorn Vegan sausage, smashed avocado, beans, mushroom & sourdough *(vg)* **14.50**

Big Bap – Bacon & Egg
Add Sausage 2, Add Tomato 1.5, Add Mushroom 1.5 **6.50**

Nice Bap - Avocado, spinach & tomato *(vg)*
Add Sausage 2, Add Feta 1.5, Add Mushroom 1.5 **6.50**

SWEET TREATS

Coconut Yoghurt Bowl – Homemade Granola with vegan coconut yoghurt and berry compote *(vg)* **8.50**

Bananarama Bread – Delicious homemade banana bread with Coffee Mascarpone and berry compote *(v)* **8.50**

French Kiss – Toasted sourdough with butter and berry jam **4.50**

BRUNCH SIDES

Fries **2.5**

Bacon **2**

Sausage **2**

Extra Toast **2**

Green Salad *(vg) (gf)* **3.5**

COCKTAILS *(served after 11am)*

Bloody Mary (vodka) **10.00**

Bloody Maria (tequila) **10.00**

Red Snapper (gin) **10.00**

Virgin Mary **5.00**

Mimosa (prosecco and Orange) **9.00**

Buck's Fizz
(Champagne and Orange) **12.00**

Aperol Spritz **10.00**

(v) – vegetarian, (vg) – vegan, (gf) – gluten free, (n) – contains nuts

Please ask us if you require gluten free bread or wish to see the allergen matrix.

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. If you have a food allergy or intolerance or want to see our full list of allergens please notify your waiter who will be happy to help. 100% of customer tips and service charge go directly to our Food & Beverage team. An optional 12.5% service charge will be added to your bill.

RIVERSIDESTUDIOS

DRINKS

SOFT DRINKS

Fever tree mixers 200ml	2.00
<i>Premium Indian tonic, Light tonic, Mediterranean tonic, Ginger ale, Ginger beer, Soda, Lemonade</i>	
Cawston press 330ml	3.00
<i>Apple and rhubarb, Elderflower, Cloudy apple, Orange, Ginger beer</i>	
Coca-Cola / Diet Coke 330ml	2.80
San Pellegrino Limonata 330ml	2.80
Folkington's Juice 250ml	3.00
<i>Apple, Cranberry, Orange, Tomato</i>	
Still or sparkling water 330ml / 750ml	2/4

HOT DRINKS

Americano (black or white)	2.90
Latte / cappuccino / flat white	3.10
Mocha	3.20
Espresso / double espresso	2.20/2.60
H&G Tea	2.90
<i>English breakfast, earl grey, peppermint, green tea, chamomile, lemon & ginger, super fruit</i>	
Hot chocolate	3.00

*Vegan alternative milk available

WINES

SPARKLING AND CHAMPAGNE 125ml/btl

Nua Sparkling Rose DOC 11.5%	6.75/38
La Fornarina Prosecco 11%	7/39
Kingscote Brut Rose 12%	-/55
Jules Feraud Brut NV Champagne 12% (vg)	10/65
Taittinger Brut NV Champagne 12%	15/89
Pommery Brut Royal 12.5%	-/99

WHITE 175/250/btl

Liso Veinte Viura 11.5% (vg)	6.5/9.2/25
Reserve St Marc Chardonnay 13% (vg)	7/9.9/27.5
L'Abeille Picpoul de Pinet 12.5%	8.2/11.5/35
Lamura Pinot Grigio 13%	7/9.9/27.5
The Crossings Sauvignon Blanc 12.5%	8.8/12.5/37

ROSE 175/250/btl

Arcano Pinot Grigio Rosato 12%	6.5/9.2/25
Hecht & Bannier Provence Rose 13%	-/-/41

RED

Liso Veinte Tempranillo 14%	6.5/9.2/25
Lamura Nero D'Avola 13.5%	7/9.8/27.5
Arte Noble Pinot Noir 13.5%	7.5/10.2/30
Piedra Negra Malbec 14%	7.5/10.2/30
Senora Rioja Reserva 14 %	-/-/42

Our wines are also available in 125ml measures

DRAUGHT BEER AND CIDER

Meantime London pale ale 4.3%	3.2/6.2
Meantime Anytime IPA 4.7%	3.2/6.3
Asahi Super Dry 5.2%	3.25/6.5
Peroni 4.7%	3.25/6.5
London Pride	3.15/6.30
Pilsner Urquell 4.4%	3.15/6.30
Cornish Orchards cider 4.5%	3.1/6.2

SPRITZES

Hugo spritz	10
<i>St Germain Elderflower, prosecco, mint, lime and soda</i>	
Rosehip spritz	10
<i>Rosehip Cup, prosecco and soda</i>	
Sloe spritz	10
<i>Sloe gin, blueberries, fresh mint, prosecco and soda</i>	
Aperol spritz	10
<i>Aperol, prosecco and soda</i>	
Everleaf Marine and tonic (0%)	7
<i>16 sustainably sourced botanicals including juniper, bergamot and dulse</i>	
Everleaf Mountain and tonic (0%)	7
<i>Floral sweetness with piney juniper, notes of rosehip and black cherry</i>	