



The Ultimate Weekend Brunch

HOW IT WORKS...

STARTERS

Help yourself to unlimited starters from the Chef's Traders Table.

THE OPEN KITCHEN

Make your way to the open kitchen where our team of friendly chefs will whip up your favorite breakfast items while you wait.

THE MAIN EVENT

Main course will be served as sharing plates straight to your table. The menu changes on a weekly basis using seasonal ingredients sourced from local markets and specialist producers.

DESSERTS

Help yourself to unlimited desserts from the Chef's Traders Table.

BRUNCH £38
includes four courses

BOTTOMLESS BRUNCH £55
includes four courses and unlimited Bubbles

THE OPEN KITCHEN

EGGS BENEDICT

Poached eggs, Bearnaise sauce, ham and English muffin

EGGS ROYALE

Poached eggs, Bearnaise sauce, smoked salmon and English muffin

EGGS FLORENTINE

Poached eggs, Bearnaise sauce, spinach and English muffin

THREE EGG OMELETTE

Choose from a selection of fillings

MALTED PANCAKES

With berry compote, maple syrup, whipped cream

WAFFLES

With berry compote, maple syrup, whipped cream

THE MAIN EVENT

MAINS (to share)

Marinated shoulder of lamb, wild mushrooms, creamed potatoes & red wine sauce (**milk, sulphites**)

Hake fillets, fennel & leek fondue, mussels, fish velouté & chives (**fish, milk, molluscs, sulphites**)

Middle Eastern spiced veg roulade, hispi cabbage, pea & mint purée (**sulphites, gluten, milk**)

A BRIEF HISTORY OF BRUNCH

In the early to mid-1900s, brunch offered a platform for socially acceptable day drinking

Brunch is the genesis of several popular cocktails including the Mimosa and the Bloody Mary

Pancakes might be one of the oldest brunch classics in history dating back to Ancient Greece

Brunch became popular in the 1930s because Hollywood stars making transcontinental train trips would often stop for late-morning meals term 'brunch' was coined in 1895, described as a meal for 'Saturday night carousers'

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@OXBOBankside

W: oxbobankside.co.uk
E: info@oxbobankside.co.uk
T: 020 7593 3900

Bookings have an allocation of 2 hours and you can choose from bubbles, red or white house wine. All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.

Food allergies and intolerances: our dishes are prepared in areas where allergen ingredients are handled. Some dishes may contain traces of nuts, wheat, gluten, or other allergens. If you have allergies or intolerances, we highly recommend assessing your own level of risk before placing your order and making your server aware of your requirements.