



## The Ultimate Roast Brunch

**BRUNCH** £38

*Includes four courses*

**BOTTOMLESS BRUNCH** £55

*Includes four courses and unlimited bubbles*

### 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 favourite breakfast items while you wait.

#### THE MAIN EVENT

Your main course order will be taken at the table.

#### DESSERTS

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

### 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

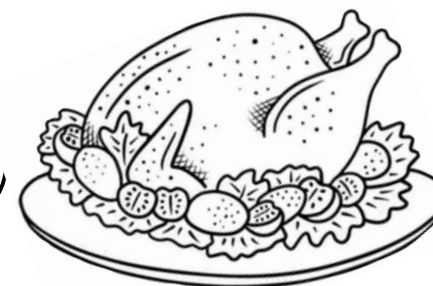
### THE MAIN EVENT

#### MAINS (a choice of the below, served with veg to share)

Roast beef, roast potatoes, Yorkshire puddings  
(milk, sulphites, eggs, gluten)

Roast chicken, roast potatoes, Yorkshire puddings  
(milk, sulphites, eggs, gluten)

Vegetarian option of the week  
(ask your server for allergen details)



#### 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.*

*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'*

SHARE THE LOVE,  
LEAVE A REVIEW!



*You're on it, we're on it,  
let's be friends...*



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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.