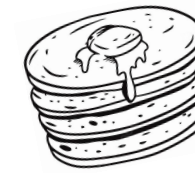




OXBO
BANKSIDE



The Ultimate Weekend 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

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.

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

MALTED PANCAKES

With berry compote, maple syrup, whipped cream

WAFFLES

With berry compote, maple syrup, whipped cream

THE MAIN EVENT

MAINS (to share)

Slow cooked short rib of beef, creamy polenta, kohlrabi & watermelon radish salad
(milk, sulphites)

Baked cod, celeriac purée, fig leaf vinegar & apple vinaigrette, butternut squash crisps
(fish, celeriac, sulphites)

Potato gnocchi, roasted root vegetables, cauliflower velouté & crispy kale
(sulphites, gluten, celery)

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.