BRUNCH

HAVEN



Cocktails

DOPPIO DI MARIE

BARTI RUM, COFFEE LIQUEUR, VANILLA, ESPRESSO

PASSION FRUIT MARTINI

SMIRNOFF VANILLA VODKA, PASSION FRUIT. SUGAR, LIME, PROSECCO

APEROL SPRITZ

APEROL. PROSECCO. SODA WATER. ORANGE

EPICE SPRITZAGITA

EL JIMADOR BLANCO TEQUILA, COINTREAU, SUGAR, LIME, TABASCO

LIMONCELLO SPRITZ

LIMONCELLO, SODA WATER, PROSECCO, LEMON

AVAILABLE ALONGSIDE A SELECTION OF HOUSE WINES (175ML).
SPARKLING WINE (125ML), DRAUGHT BEERS, CIDERS,
ALES AND SOFT DRINKS

A discretionary 10% service charge will be added to your bill.

Please advise us of any food allergies. Whilst every care is taken, we cannot guarantee that our kitchens arean allergen free environment, nor can we guarantee the processes used by our ingredient manufacturers.

Gluten Allergy: (B) Barley, (O) Oats, (R) Rye, (SP) Spelt, (W) Wheat Nut (Tree Nut) Allergy: (A) Almonds, (BN) Brazil nuts, (CN) Cashew nuts, (H) Hazelnuts, (PS) Pistachios, (PN) Pecan nuts, (WN) Walnuts Other Allergy: (C) Celery, (CR) Crustaceans, (D) Dairy/milk, (E) Eggs, (F) Fish, (L) Lupin, (M) Molluscs, (MU) Mustard, (P) Peanuts, (SE) Sesame seeds, (S) Soya, (SD) Sulphur dioxide Lifestyle: Plant-based, (V) Vegetarian