The Moss Bank

BOTTOMLESS
BRUNCH DRINKS LIST



DRAUGHT

Fosters
Guinness
Strongbow

BOTTLED

Kopparberg Mixed Fruit
Kopparberg Strawberry & Lime
Budweiser

SPIRITS

JJ Vodka
Bacardi Rum
Morgan's Spiced Rum
Gordon's Gin
Gordon's Pink
Jack Daniel's
Malibu
Archers Peach Schnappes
Southern Comfort
Disaronno Amaretto

COCKTAILS

Sex On The Beach
Mojito
Posh Bank (Prosecco, gin, lemon and sugar syrup)
Pornstar Martini
Aperol Spritz

ALCOHOL FREE

Peroni 0%

SOFT DRINKS

Coke Cans
Diet Coke Cans
Fanta Orange
Sparkling Water
Still Water
Appletiser
All mixers

WINE

Water's Edge Sauvignon Blanc
Water's Edge White Zinfandel Rose
Water's Edge Merlot
Parigi Pinot Grigio
Prosecco
Prosecco Rose

SPECIAL COCKTAIL FOR THEMED NIGHTS. (ASK SERVER)

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BOTTOMLESS BRUNCH MENU



- TEMPURA PRAWNS WITH GINGER AND LEMONGRASS DIPPING SAUCE

- DUCK PANCAKES - SHREDDED DUCK, JULIENNE CUCUMBER + LEEK AND HOISIN SAUCE

- HALLOUMI FRIES WITH CHILLI AND CRANBERRY JAM

- TEUFFLE PARMESAN FRIES WITH SEA SALT, GRANO PADANO, WHITE TRUFFLE OIL AND CHIVES

- TWICE COOKED PORK BELLY BITES GLAZED IN TERIYAKI SAUCE WITH SPRING ONIONS AND CHILLI'S

- SALT AND PEPPER CHICKEN BITES WITH ONIONS, PEPPERS AND SWEET CHILLI SAUCE

- ROASTED RED PEPPER HUMMUS WITH FLATBREAD AND FRIED CHICKPEAS

- GARLIC BUTTON MUSHROOMS IN WHITE WINE CREAM ON TOASTED CIABATTA

- TEMPURA TENDER STEM BROCCOLI WITH A LEMON AND GARLIC CHIVE MAYO

- PENNE ARRABBIATA WITH GARLIC AND CHILLI, PEPPERS AND ONIONS IN NAPOLI SAUCE AND PARMESAN