

Compass Bar

BOTTOMLESS BRUNCH





COCKTAILS

Mojito

Bacardi rum, fresh limes, lime juice, fresh mint, sugar syrup shaken over ice and topped with soda

Passionfruit Martini

Vanilla vodka, passionfruit liqueur, pineapple juice, passionfruit syrup shaken with ice

Bloody Mary

Absolut Vodka, Big Tom spiced tomato juice, Tabasco sauce, Worcestershire sauce, celery salt

Aperol Spritz

Aperol, prosecco, soda water with plenty of ice and a slice of fresh orange to top it off

Blueberry Margherita

Fresh blueberries muddled and shaken with Cazcabel Silver Tequila, Cointreau and fresh lime juice

Cosmopolitan

Absolut Citron, Cointreau, cranberry and lime juice shaken over ice and served in a coupe with a twist of orange

Limoncello Colins

Limoncello, Citron vodka and lemon juice over ice and topped with soda water

Bramble

Gin shaken over ice with lemon juice and sugar syrup, with a shot of Creme de Cassis

Dark and Stormy

Ginger beer, lime juice served over ice, topped with Kraken & Angostura bitters



WINE, BEER & NON-ALCOHOLIC

Mocktails

Virgin Blueberry Mojito

Blueberries, sugar, mint leaves muddled and shaken with lime juice and topped with soda

Virgin Pina Colada

Coconut milk, cream, pineapple juice and Pina Colada syrup served over ice.

Sunrise

Orange Juice and Fever Tree lemonade topped with grenadine

Virgin Bloody Mary

All the tang of a classic Bloody Mary without the vodka

Apple Elderflower Mint Fizz

Mint leaves muddled and shaken together with elderflower cordial and apple juice, topped with soda

Tanqueray 0% and Tonic

Citrus style and a juniper led profile. Zero% alcohol. Serves over ice with Fever Tree Mediterranean Tonic

Wines

Sangiovese 125ml

Pinot Grigio 125ml

Lunetta Prosecco 125ml

Beers

Peroni Draught

Meantime Draught

Peroni 0.0% 330ml

- only one alcoholic drink can be ordered per person at one time. Drinks must be finished before another one can be ordered. We reserve the right to refuse top-ups or drinks and we may ask you to leave if intoxicated. Please drink responsibly.



BRUNCH OPTIONS

Chorizo

Chorizo sausages glazed with honey and air fried, served with toasted bread, butter and oil and balsamic dip.

Falafel & Hummus

Air fried falafel, fresh hummus, toasted bread, crackers, breadsticks, olive oil and balsamic, a selection of berries and flakes of sea salt.

Cheese Plate

A selection of cheeses, served with toasted bread, crackers, breadsticks, oil, onion marmalade, celery, olives, butter and flakes of sea salt, topped with a selection of berries.

Charcuterie Plate

Prosciutto crudo, sliced chorizo and honey glazed air fried chorizo sausages, served with toasted bread, crackers, breadsticks, a selection of marinated veg, olives and butter, topped with a selection of berries.

- For Bottomless Brunch, each participant will choose one of the above plates. Falafel and Hummus Plate is vegan friendly. All plates can be offered GF and we will try our best to cater to any allergies.