

Strattons brunch club



Monday 26th August 10am – 2pm

Order with our team...

Teas English breakfast, Earl Grey, Darjeeling, rooibosh, green, wildberry, peppermint, camomile or decaf

Coffee cafetiere, decaf coffee also available

Hot chocolate

If you are opting for our bottomless brunch you can also choose a glass of Prosecco, Bloody Mary or Seasonal Cocktail...

On your table....

Fruit juice locally pressed apple juice from Ashill fruit farm

A selection of Jules's homemade pastries; Croissants; raspberry & white chocolate swirls; strawberry & vanilla danish

Preserves jams, marmalade, honey & sauces from Norfolk Preserves

Order a dish with our team....

Strattons breakfast with bacon, sausage, slow roasted tomato, mushrooms & a choice of poached, scrambled or fried eggs

Pulled ham hock on sourdough with poached eggs & hollandaise

Courgette & Alpine scandi sandwich with roasted tomatoes & mustard dressed salad

Smoked salmon & spinach omelette with herby buttered toast

Smoked mackerel pate on toasted sourdough with dill pickles & mustard dressed salad

Spinach & roasted tomatoes on sourdough with poached eggs & hollandaise

£18pp or bottomless £26pp

Terms & Conditions for Bottomless Brunch!

The whole table needs to order the bottomless option. Drinks included are 125ml prosecco, bloody mary or a seasonal cocktail (mocktail alternatives available). Each table has a 1 ½ hour time slot for their bottomless drinks, this will begin once the first-person orders. Drinks will be refilled once a glass is empty. Price is per person and sharing of drinks is not permitted. We reserve the right to withdraw this offer at any time and without prior notice and reserve the right to refuse serving alcohol to any participant at any time. Alcohol can only be served to those 18 years and over, ID may be requested. Guests are required to drink responsibly at all times.