

MAD | CRUSH

THE UNWINE BAR

BRUNCH

9am - 3pm Saturday & Sunday

MENU

Eggs Benedict 12

With Cheddar-Chive Scones & Béarnaise Sauce

Buttermilk & Blueberry Pancakes 11

With Maple Butter & More Blueberries (v)

Harrisa Spiced Raw Kale Salad 11

With Roast Almond, Dates and Manchego (v)

Breakfast Brisket Roll 12

With Fried Egg & Slow Oven Roasted Tomatoes

Croque-MAD-ame 11

With Fried Egg & Bayonne Ham

Hot Smoked Atlantic Salmon 12

With Warm Crushed Vadouvan Potatoes & Cucumber Salad

Black Mushroom & Truffled Croquettes 11

With Belgium Endive & Whole Grain Mustard Dressing (v)

Smoked Haddock & Poached Eggs 12

With Roast Yukon Potatoes & Fonduta

Fresh Baked Deep Filled Quiche 12

With Young Leaves

Chanterelles & Grey Owl Omelette 14

March Events

Mad Crush Wine Boot Camp

Please inquire for details

Please make our staff aware of any allergies or dietary requirements.

Whilst we always do our best to accommodate requests, we cannot guarantee an allergen-free kitchen.

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DRINKS

Espresso 3 | Americano 3.50
Latte 4.25 | Cappuccino 4
Loose Leaf Tea 3 | Hot Chocolate 4.5
French Press Coffee 3
Franklin & Sons Sodas 6
Freshly Squeezed Juice 5

BUBBLES & COCKTAILS

Featured Mimosa (5oz) 10
M | C Bloody Caesar (1.5oz) 10
Blackberry Bourbon Ice Tea (1.5oz) 12
Bourbon, Steeped Black Tea, Mint, Blackberries
The French 75 (5oz) 14
Fizz, Cognac, Demmera Syrup, Lemon Juice
Elderflower Gin Fizz (5oz) 13
Dillon's Gin, St. Germaine, Lavender Honey Syrup, Fizz
Kir Royale (5oz) 12
Fizz, Cassis
Suisse (1oz) 13
Absinthe, Orgeat, Cream, Orange Blossom Water, Egg White
The Morning After (2.25oz) 14
Tequila, Fino Sherry, St. Germaine, Mint Syrup, Pineapple Shrub
A Flight of Bubbles (9oz) 23

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