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# WEEKEND BRUNCH

**SATURDAY & SUNDAY FROM 11AM TO 4PM\***  
**MAXIMUM TABLE SIZE 10 PEOPLE**

First up... Alcohol Awareness

Dear Guest, a feature of our Weekend Brunch is that we include a great selection of set drinks options to accompany your meal. We call this 'Boozy Brunch' - all you have to do, is choose which one (sorry no mix 'n' match)...

Alcohol service is at the Manager's discretion. We don't want to spoil your fun, so please drink responsibly.

## 29.5 BOOZY BRUNCH

INCLUDES A BOTTLE OF PROSECCO BLEND OR HOUSE WINE,  
OR A JUG OF ICE COLD BIG EASY BREW OR FROZEN MOJITO PER PERSON

Soft Drink Alternatives are Available; Choose a Jug from; Peach Iced Tea or 'COKE ON TAP'; choose from Coke Zero, Diet Coke, Coke, Sprite or Fanta

★ IF YOU HAVE AN ALLERGY PLEASE ADVISE YOUR SERVER BEFORE ORDERING ★

### The Big Pig Gig – Limitless Bar.B.Q

North Carolina Chopped Pork, Pit-Smoked Bar.B.Q Chicken and St Louis Pork Ribs,  
'Slaw, Pit-Smoked Beans with Pork, Chips & Fresh Baked Cornbread

OR

### Big Easy Original Half Lobster

★ GARLIC BUTTER

or Whole Lobster add £5 or £10 (1lb / 1.5lb) †

† applies to Big Easy 'Original' Garlic Butter

OR CHOOSE ONE OF THE FOLLOWING... ALL COME SERVED WITH CHIPS & HOUSE SALAD

★ ORIGINAL LOBSTER ROLL

Served in a toasted brioche roll

★ LOBSTER CALIFORNIA ROLL

Avocado Chunks, Cherry Tomatoes & Mayo

★ LOBSTER & SHRIMP ROLL

Fresh Nova Scotian Lobster & North Atlantic Shrimp

★ DOUBLE SHRIMP ROLL

North Atlantic Shrimp, Avocado Chunks and Spicy Marie Rose

★ FRESH LOBSTER MAC 'N' CHEESE

Creamy Mac 'n' Cheese with Chunks of Fresh Lobster Meat

\* Last seating 4pm

### Fried Chicken and Waffles 14.5

Homemade Waffles, Buttermilk Fried Chicken & Secret Spices  
with Maple Syrup & Smoked Bacon

CW 230419

WE TAKE ALL STEPS POSSIBLE TO ENSURE THAT WE CAN PREPARE DISHES THAT ARE FREE FROM ALLERGENS. WE PROCURE OUR INGREDIENTS FROM APPROVED SUPPLIERS ONLY AND ARE AWARE OF EACH INGREDIENT WITHIN EACH DISH. WE STORE OUR FOOD INGREDIENTS AND PREPARE OUR DISHES IN A MANNER THAT TAKES ALL STEPS TO AVOID ACCIDENTAL CROSS CONTAMINATION WITH ALLERGENIC INGREDIENTS. FURTHERMORE, WE TRAIN OUR FRONT OF HOUSE TEAMS TO BE AWARE OF THE IMPORTANCE OF MANAGING ANY ORDERS OF AN ALLERGENIC NATURE. WE ARE THEREFORE CONFIDENT THAT OUR PROCEDURES CAN GUARANTEE THAT GUEST ORDERS CAN BE PROVIDED FREE FROM SPECIFIC ALLERGENS. HOWEVER, WE DO HOLD ALLERGENIC INGREDIENTS WITHIN OUR KITCHEN AND THERE IS THE POSSIBILITY THAT THERE MAY BE SOME SMALL AMOUNT OF ACCIDENTAL ALLERGEN CONTAMINATION WHICH MAY BE BEYOND OUR CONTROL. AS SUCH, SHOULD YOU OR ANY GUEST HAVE A SEVERE SUSCEPTIBILITY TO ANY ALLERGEN WE WOULD RECOMMEND THAT YOU DO NOT EAT WITHIN OUR RESTAURANT