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FREE FLOWING BUBBLES WEEKEND BOOZY BRUNCH 29.5

SATURDAY & SUNDAY 12 NOON-4PM*
MAXIMUM TABLE SIZE 10 PEOPLE

*Last seating 4pm. Last orders of beverages are required 15 minutes before 2 HOUR table limit ends

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.

★ EARLY SUMMER SPECIAL - LIMITED TIME ONLY ★ FREE FLOWING BUBBLES BOOZY BRUNCH

INCLUDES FREE FLOWING PROSECCO, BIG EASY BREW,
FROZEN MOJITO OR BIG EASY RED OR WHITE WINE

Or choose your favourite soda; Choose from Coke Zero, Diet Coke, Coke, Sprite, Fanta, Peach Iced Tea

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

The Big Pig Gig – Limitless Bar.B.Q

Big Easy Bar.B.Q Baby Back Rib, Bar.B.Q Chicken and Carolina Pulled Pork, 'Slaw,
Bar.B.Q Beans, Chips & Fresh Baked Cornbread

OR

Southern Style 'Texas Size Dry Rub' Steak

Served with Side Salad, Chips and Sour Cream for dipping'

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

CG 270919

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



COVENT GARDEN