

# Bottomless Brunch

## Brunch

**BIG DYSH BREAKFAST (+5.00 surcharge)**  
Extra sausages, extra sweet cured bacon, homemade beans, extra poached eggs, mushrooms, chorizo and mozzarella tots, tots, lemon cured tomatoes, toast and butter  
Add tommy relish 1.00 Add black pudding 2.00

**DYSH BREAKFAST**  
Moss valley sausages, sweet cured bacon, homemade beans, poached eggs, mushrooms, chorizo and mozzarella tots, lemon cured tomatoes, toast and butter  
Add tommy relish 1.00 Add black pudding 2.00

**DYSH VEGAN BREAKFAST**  
Butterbean pate, buttered greens, mushrooms, tots, lemon cured tomatoes, beans, toast and butter.  
VE V  
Add eggs 2.00  
Add tommy relish 1.00

**GRANOLA BOWL**  
Served with seasonal berry compote, fruit, yoghurt and honey V

**FRENCH TOAST CROISSANT**  
Croissant French toast style with winter berry compote and yoghurt V

## Tots

**CRISPY CHICKEN THIGH**  
With lemon and caper dressing with salsa Verde and rocket

**BRISKET POUTINE**  
Slow braised pulled beef brisket with homemade gravy, cheese curds and greens

**RED THAI CAULIFLOWER CURRY**  
Roasted cauliflower with creamy Thai red curry, crispy chickpeas with spring onion red chilli garnish

## Drinks

**BAKEWELL FIZZ**  
Amaretto and crème de cassis layered with prosecco.

**KIR ROYALE**  
Crème de cassis and prosecco

**ESPRESSO MARTINI**  
Cafeology espresso shaken with coffee liquor and vodka.

**MIMOSA**  
Prosecco and Oj

**BLOODY MARY**  
Vodka, tobacco sauce and hendo's relish smashed

together with tomato juice for the ultimate handover cure

**PERONI REDPERONI GLUTEN-FREE** add 2.00 for unlimited bottled beers

## Tots or Toast

All served on artisan toast, tots  
Or gluten-free bagel add 1.00  
\*Tot Crispy fried potato, similar, croquette, hash brown

**THREE FREE-RANGE POACHED EGGS**  
V

**HOMEMADE BEANS**  
With grana Padano and Hendo's reduction VE V

**BENEDICT**  
Slow braised moss valley ham hock. Poached eggs and hollandaise sauce

**ROYALE**  
Beetroot home cured salmon gravlax, poached eggs and hollandaise sauce

**FLORENTINE**  
Buttered greens, poached eggs and hollandaise sauce.  
V

**SAUTÉED MUSHROOMS**  
Sautéed mushrooms with salsa Verde and garlic sour cream  
VE

## Bagels

All served with tots  
**DYSH BREAKFAST BAGEL**  
Moss valley sausage, sweet cured bacon, cheddar, fried egg with tommy relish  
Add black pudding 2.00

**BEETROOT CURED SALMON**  
Lemon and chive cottage cheese with our house cured beetroot salmon gravlax, two free range eggs topped with our lemon and caper dressing

**FALAFEL BAGEL**  
Beetroot falafel pattie with salsa Verde and crispy baby gem lettuce

**CRISPY CHICKEN BAGEL**  
Panko breaded chicken thigh with Emmental cheese, homemade burger sauce, lemon cured tomatoes and crispy baby gem lettuce

## Sandwiches

All served with tots and house slaw  
**CHEESY TOASTIE**  
Classic melty cheddar cheese served with tommy relish  
Add gravy dip 3.00 Make it VE with vegan cheese

**VEGAN MUSHROOM TOASTIE**  
Garlic mushrooms with vegan smoked applewood and rocket Add gravy dip 3.00

**PHILLY CHEESE**  
Slow braised beef brisket, swiss sliced cheese, caramelised onions, ranch dressing. Add gravy dip 3.00

£32.95 per person

*of North*