

*a very*  
**ISCOYD BRUNCH**

Please help yourself to our cold brunch selection including homemade pastries, natural yoghurt with local honey, seasonal granola and chia pudding with mango & passionfruit (vg).  
Tea & filter coffee is included, however please see our specialist drinks menu for further options & cocktails.

*Iscoyd Brunch*

Local sausage & bacon, chorizo hash brown, confit vine tomato, king oyster mushrooms, butterbean cassoulet

*'Shakshuka' - Ottoman Eggs*

free-range eggs poached in a harissa spiced tomato sauce with onions, peppers, spinach & chilli

*French 'ish' Toast*

brioche soaked in cinnamon & vanilla cream, quince jam, whipped mascarpone, poached raspberries

*Peruvian Potato Hash*

crushed potatoes & lightly fried eggs, topped with spring onions, coriander & avocado

*Eggs Royale*

jasmine tea smoked salmon, homemade muffin, poached eggs, watercress emulsion, lemon hollandaise (can exchange eggs for avocado upon request)

*Iscoyd Sourdough*

lovingly made daily & topped with whipped feta, heritage tomatoes, rocket pesto, pine nuts & bloody good olive oil

Please select one dish per person. Brunch priced at £25.00

# DRINKS MENU

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## *Cocktails*

bloody brunching mary | £8.50  
fresh orange mimosa | £8  
white peach bellini | £8  
Iscoyd champagne | £10.50

## *Juices*

freshly squeezed orange juice | £3.50  
freshly pressed cloudy apple juice | £3.50  
carrot, ginger & turmeric juice | £4  
superfood greens - spinach, apple, kiwi, celery, lemon | £4.50

## *Speciality Coffees*

flat white | £3.50  
single/double espresso | £2.5/£3  
cappuccino | £3.50  
macchiato | £3.50  
latte | £3.50

## *Mocktails*

orange & elderflower spritz | £6  
cucumber & mint mojito | £6.50  
morning margarita | £6



ISCOYD PARK