

MAP Maison Bottomless Brunch Menu

Mains

Pulled Pork Burger

Pretzel bun, pulled pork, red onion, bacon jam, tomato, rocket salad, Emmental cheese & MAP burger sauce.

The Spaniard

Sourdough baguette toasted and topped with buffalo mozzarella, Iberico ham and black olive tapenade.

Chicken Skewers

4 skewers of grilled chicken dressed with black garlic teriyaki sauce, olive oil and served on a bed of samphire.

Mixed Tapas Platter

18 months aged Iberico ham served with a selection of seasonal dips; black olive tapenade, red pepper dip, spicy, mini peppers and toasted sourdough baguette. (Dips subject to seasonal changes)

Chicken Burger

Pretzel bun, pulled chicken thigh marinated with an antipasti mix of spices, grilled red peppers, sun dried tomatoes. Emmental cheese and MAP burger sauce.

Veggie Burger

Pretzel bun, char grilled aubergine, halloumi cheese, rocket leaves, tomato, red onion and smoked chilli jelly.

The Caprese

Sourdough baguette toasted and topped with buffalo mozzarella, Iberico ham, avocado mash and sun-dried tomato.

Buffalo Chicken Wings

Eight BBQ cajun chicken wings, marinated with garlic, paprika & hot pepper. Served with buffalo hot sauce.

Some of our dishes contains allergens, please contact us prior to booking with any enquiries as we can only make limited alterations to the menu.

Brunch is priced at £50.00 per person. A 12.5% discretionary service charge will be added to your bill.

Sides

Steamed Edamame Beans

Seasoned with salt and pepper.

Sweet potato nachos with dip

Sweet potato nachos served with a red pepper tapenade, topped with grated parmesan.

Beetroot nachos with dip

Beetroot nachos served with a red pepper tapenade, topped with grated parmesan.

Potato Gratin

Oven baked *potato gratin dauphinoise with white truffle oil*.
Served with mixed leaves, marinated mini figs, cherry tomatoes.

Cocktails & Bubbles

Prosecco

Italy's finest bubbles.

Saronno Sun

London dry gin, amaretto, fresh lime, rhubarb and cardamon soda top.

Pink Lady

Tequila, lime juice, homemade pink pepper and pomegranate syrup, prosecco top.

Havana Highball

Anejo rum, fresh lime juice, homemade rosemary and orange shrub, topped with a splash of ginger beer.

Cupid's Bow

Bourbon whisky stirred down with maple syrup & herbal liqueur, finished with orange

Hummingbird Effect

Gin, white vermouth, homemade rose & cardamon shrub, topped with white peach & jasmine soda.

De Lychee

Vodka, lychee syrup, fresh lime juice and a splash of lychee juice