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